

Florida, USA. State Board of Health.

FLORIDA STATE SANITARY CODE



ISSUED BY
THE FLORIDA STATE BOARD OF HEALTH
JACKSONVILLE, FLORIDA

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FLORIDA STATE SANITARY CODE
Issued by
Bureau of Sanitary Engineering
Florida State Board
of
Health

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2. A. E. Williamson, Associate Sanitary Engineer
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8. T. W. Miller, Sanitary Officer
9. C. L. Richardson, Shellfish Sanitarian
10. Dr. A. H. Williamson, State Dairy Supervisor

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- | | | |
|----------------------|---|----------------------|
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| 3. Bradford County | - D. I. Sigman, C. A. Holloway | - Starke |
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and Joe Patrick | - St. Petersburg |
| 28. Seminole County | - E. M. Broadhurst | - Sanford |
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FLORIDA
STATE SANITARY CODE

Established by
THE STATE BOARD OF HEALTH
Under Authority Of Chapter 19366, Acts of Legislature 1939

Issued by
THE FLORIDA STATE BOARD OF HEALTH
JACKSONVILLE, FLORIDA

REPORT
OF THE
COMMISSIONER OF THE
LAND OFFICE

FOR THE YEAR 1903

ALBANY, N. Y., 1904

PRINTED BY THE COMMISSIONER OF THE LAND OFFICE

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THE SANITARY CODE LAW

AN ACT TO AUTHORIZE THE STATE BOARD OF HEALTH TO ADOPT, PROMULGATE AND ENFORCE RULES AND REGULATIONS FOR THE BETTERMENT AND PROTECTION OF THE PUBLIC HEALTH OF THE STATE OF FLORIDA

Chapter 19366, General Laws of Florida, Acts 1939

SECTION 1. The State Board of Health shall have power to make, adopt, promulgate, enforce, and from time to time, amend, and repeal, rules and regulations covering sanitation and quarantine as may be necessary for the protection of the public health. The regulation so established shall be called and known as the Sanitary Code of the State of Florida. The Sanitary Code may deal with any matters affecting the security of life or health or the preservation and improvement of public health in the State of Florida.

SECTION 2. The Sanitary Code shall insofar as may be deemed necessary by the State Board of Health, include regulations covering drinking water either sold in pipe systems, bottled or in any manner made accessible to the public; watersheds used for public water supplies; the disposal of excreta, sewage, or other wastes; the production, handling and sale of foods and drink; the disposal of garbage and refuse; the pollution by sewage, industrial or other wastes, of streams, lakes and other waters; drainage in connection with mosquito breeding control; plumbing; sanitation of State, County, or municipal institutions or private institutions serving the public; the sanitation of public buildings; the sanitation of schools, publicly or privately owned and operated; tourist and trailer camps; swimming pools and bathing beaches; roadside service stations; food canning plants; shellfish dealing and handling establishments; restaurants and all places where food is handled, sold, or served; places of entertainment where food or drink is sold or served or accommodations are provided for the public; dairies and milk plants; the sanitation and disinfection of all passenger cars, sleeping cars, dining cars, steamboats and other public vehicles of transportation in this state; the sanitation of all convict camps, jails, penitentiaries, factories, hotels, summer camps and recreation camps, and the sanitary regulation of any other condition, practice, establishment or institution as may be necessary for the control of communicable disease or the protection of public health; Provided that the State Board of Education and the State Board of Health shall jointly prescribe regulations relating to the sanitation of schools.

SECTION 3. The Sanitary Code may provide for the care, segregation, and isolation of persons having, or suspected of having, any communicable, contagious, or infectious disease; and for the treatment, segregation,

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isolation, and disinfection of all animals or birds, having, or suspected of having, diseases communicable to man. Also the Sanitary Code may include provisions regulating the practice of midwifery in the State.

SECTION 4. The State Board of Health shall have power to prescribe by regulations incorporated in and as a part of the Sanitary Code, the qualifications of milk plant operators, operators of water purification plants and operators of sewage treatment plants.

SECTION 5. The provisions of the Sanitary Code shall, as to public health matters to which it relates, supersede all regulations heretofore or hereafter enacted by other State Departments, Boards, or Commissions, or by local ordinances heretofore or hereafter enacted by incorporated villages, towns, or cities. Each city, town or village, may, in manner prescribed by law, enact sanitary regulations not inconsistent with the Sanitary Code Established by the State Board of Health.

SECTION 6. The actions, proceedings, and authority, of the State Board of Health and the State Health Officer, in enforcing the provisions of the Sanitary Code applying them to specific cases, shall at all times be regarded as in their nature judicial and shall be treated as prima facie, just, and legal.

SECTION 7. The State Board of Health shall provide for the thorough investigation and study of the causes of all diseases, epidemic and otherwise, in this state and the means for prevention, and the publication and distribution of such information as may contribute to the preservation of the public health and prevention of disease.

SECTION 8. The State Board of Health shall supervise and regulate municipal and county sanitation and shall have the power, and it shall be their duty to exercise general supervision over the work of local health authorities. It shall be the duty of local health officials and other appropriate local officials, concurrently with the State Board of Health, to enforce the provisions of the State Sanitary Code and of such local ordinances and sanitary regulations as may be consistent with it.

SECTION 9. Nothing herein contained in this Act shall be construed as in any wise limiting any duty, power, or powers now possessed or heretofore granted to the said State Board of Health, by the Statutes of this State, or as affecting, or repealing any rule or regulation heretofore adopted by said Board.

SECTION 10. Any person who shall violate, disobey, refuse, omit or neglect to comply with any of the rules and regulations of the Sanitary Code shall be guilty of a misdemeanor and upon conviction, shall

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be punished by imprisonment, not exceeding six months, or by fine not exceeding one thousand (\$1,000) dollars.

SECTION 11. Any person who shall interfere with, or hinder, or oppose, any officer, agent or member of the State Board of Health in the performance of his duty as such, under this Act, or shall violate a quarantine regulation, or shall tear down, mutilate, deface, or alter any placard, or notice, affixed to premises in the enforcement of the Sanitary Code, shall be guilty of a misdemeanor or punishable upon conviction, by imprisonment for not exceeding six months or by a fine not exceeding one thousand (\$1,000) dollars.

SECTION 12. If any section, provisions, or clause, of this Act, or the application thereof to any circumstance or circumstances, shall be held invalid or unconstitutional, then, unless the validity of such section, provision, or clause, as so applied, shall render the entire act ineffectual for the purposes for which it is intended, then the provisions of this Act not so held invalid shall be construed to be valid and effective.

TOURIST CAMP LAW

AN ACT EMPOWERING THE STATE BOARD OF HEALTH TO SUPERVISE AND REGULATE
TOURIST AND TRAILER CAMPS IN THE STATE OF FLORIDA AND TO ISSUE REVOC-
ABLE PERMITS FOR THE OPERATION OF SAME

Chapter 19365, General Laws of Florida, Acts 1939

SECTION 1. Tourist and Trailer Camps defined: A tourist camp is hereby defined and declared to be a place where two or more tents, tent houses, or camp cottages are located and offered by a person, firm, corporation, or municipality for sleeping or eating accommodations most generally to the transient public and where there is direct remuneration in money to the owner or indirect benefit to the owner in connection with a related business. A trailer camp is hereby defined and declared to be a place set aside and offered by any person, firm, corporation, or municipality most generally to the transient public for the parking and accommodation of two or more automobile trailers which are to be occupied for sleeping or eating for either a direct money consideration or for indirect benefit to the owner in connection with a related business.

SECTION 2. Permit for Establishment; Revocation: No person, firm, corporation, or municipality shall establish or maintain any tourist camp or trailer camp in this State without first obtaining a permit therefor from the State Board of Health and the State Board of Health shall have the power to revoke any permit issued to any person, firm, corporation, or municipality operating or maintaining a tourist camp or trailer camp upon the failure of such person, firm, corporation or municipality to comply with the provisions of this Act or the rules and regulations made and promulgated by the State Board of Health. Renewal of permit shall be as the State Board in its discretion may require.

SECTION 3. Application for Permit. Application for such permit shall be made in writing to the State Board of Health. The application shall state the location of the existing or proposed camp, type of camp, the approximate number of persons or trailers to be accommodated, the probable duration of use, and any other information the State Board of Health may require.

SECTION 4. Issuance of Permit: If the State Health Officer is satisfied, after causing an inspection to be made, that the existing or proposed tourist or trailer camp is located, constructed, and equipped

as not to be a source of danger to the health of others or its occupants he shall issue in the name of the State Board of Health the necessary permit in writing on a form to be prescribed by the State Board of Health.

SECTION 5. Supervision by State Board of Health; Rules and Regulations: The State Board of Health shall have general supervision of the health and sanitary conditions of all tourist and trailer camps located in the State, and shall have the power to make, promulgate and enforce such rules and regulations pertaining to the location, construction, equipment and operation of such camps as may be necessary.

SECTION 6. Liens of Owners, Operators or Keepers of Camps; Ejection of Occupants: Liens prior in dignity to all others except liens for unpaid purchase price shall exist in favor of owners, operators, or keepers of tourist camps or trailer camps for rent owing by and for money or other property advanced to any occupant thereof upon the goods, chattels or other personal property of the occupant of such camp. Upon the non-payment of such sums in accordance with the rules of such camps, or for failure to observe any provision of this Act or the rules and regulations prescribed by the State Board of Health, the owner, operator or keeper thereof may instantly eject such occupant or occupants therefrom; the liens hereby created in favor of owners, operators, or keepers of tourist camps or trailer camps may be enforced in the same manner as is now or may hereafter be provided by law for the enforcement of liens in favor of keepers of hotels and boarding houses. Nothing in this Section, however, shall prevent owners or operators of tourist camps or trailer camps from enforcing any claims for rent under and in the manner provided by landlord and tenant acts of this State.

SECTION 7. Laws and Rules and Regulations to be Posted in Camps: It shall be the duty of the State Board of Health to see that there be posted in one or more places in each tourist camp and trailer camp, a copy of the provisions contained in this Act, and such rules and regulations as the State Board of Health may make or promulgate relating to the health and sanitation of such camps.

SECTION 8. It shall be unlawful to park an automobile trailer house for occupancy on the water shed of any stream or water course used as a source of public water supply except under such regulations as the State Board of Health may prescribe.

SECTION 9. Use of Toilets on Trailers Prohibited in the State: It shall be unlawful to use any toilet, commode, or receptacle for receiving the bowel movements in connection with or installed in an automobile trailer cottage or house when said trailer is being drawn along the public highways of the State or is at rest on said highways or right-of-ways of same. It shall also be unlawful to use such toilets or devices within a trailer camp having a permit from the State Board of Health except where the owner or operator consents and has suitable

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arrangements to handle the wastes from such toilets approved in writing by the State Board of Health. It shall be unlawful to empty a receptacle containing human excreta or urine from a trailer house except into a sewerage system, or into a privy of the type approved by the State Board of Health. Trailer camp owners or operators shall provide means for the emptying of such receptacles and their cleaning as may be specified in the rules and regulations of the State Board of Health.

SECTION 10. Maintaining Camp without Permit or after Revocation of same: Any person, or firm, or in case of a corporation or municipality, the officers thereof who shall maintain a tourist camp or trailer camp without first obtaining a permit as provided by Section 2 of this Act, or maintain the same after revocation thereof, shall be guilty of a misdemeanor and upon conviction thereof shall be punished by a fine not exceeding three hundred dollars or imprisonment not exceeding three months.

SECTION 11. Violation of the Rules and Regulations of the State Board of Health: Any camp owner or operator or occupant or tenant of any tourist camp, or other person who shall violate the rules and regulations of the State Board of Health as prescribed in Section 5 or elsewhere in this Act shall be guilty of a misdemeanor and upon conviction shall be punished by a fine not exceeding twenty-five dollars or by imprisonment not exceeding thirty days.

SECTION 12. Occupying trailers in Prohibited Places or Use of Trailer Toilets a Violation: Any person who shall park and occupy a trailer in violation of the provisions of Section 8 of this Act or shall violate the provisions of Section 9 of this Act shall be guilty of a misdemeanor and upon conviction shall be punished by a fine not exceeding twenty-five dollars or imprisonment not exceeding thirty days.

SECTION 13. Effect of Partial Invalidity of Act: In case any section or sections of this Act declared unconstitutional the same shall not invalidate any other section herein contained.

SECTION 14. All laws and parts of laws in conflict herewith are hereby repealed.

SECTION 15. This Act shall take effect upon becoming a law.

SUPERVISION BY THE STATE BOARD OF HEALTH OVER POLLUTION OF ALL UNDERGROUND AND SURFACE WATERS IN THE STATE AND OVER WATER SUPPLIES, SEWERAGE SYSTEMS, SEWAGE WASTE AND REFUSE DISPOSAL SYSTEMS IN THE STATE.

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Compilation General Laws 1927, Sections 3181-3184, 7737 and 7690,
(Section 3181 as amended by the Legislature of 1939.)

SECTION 3181. The State Board of Health or its duly accredited representative shall have general control and supervision over the underground water and all lakes, rivers, streams, canals, ditches and coastal waters under jurisdiction of the State of Florida, insofar as their pollution may affect the public health, impair the interest of the public, or of persons lawfully using the same. The said Board of Health or its duly accredited representative shall also have general supervision and control over all water supply, sewerage, refuse, and sewage treatment systems in the State, insofar as their adequacy and sanitary and physical conditions affect the public health.

SECTION 3182. No county, municipality, person, persons, firm, corporation, company, public or private institution or community of more than twenty-five inhabitants shall install a system of water supply, sewerage, refuse or sewage disposal or materially alter or extend any existing system until complete plans and specifications for the installation, alterations or extensions, together with such other information as the State Board of Health may require, have been submitted and approved by the said Board. The State Board of Health shall further be empowered to make and enforce such specific rules and regulations regarding the submission of plans for approval and record as it may deem reasonable and proper to fulfill the requirements of this law.

SECTION 3183. The State Board of Health shall consult with and advise the authorities of counties, municipalities, person, persons, firm, corporation, company, public or private institution or communities of less than twenty-five inhabitants as to the most appropriate source of water supply, and the best method of assuring its purity, or as to the best method of disposal of drainage, sewage or refuse, with reference to the existing and future needs of all communities or persons which may be affected thereby. It shall also consult with and advise corporations, companies, and individuals engaged or intending to engage in any manufacturing or other business whose sewage, wastes or waste product may tend to pollute the waters of the State. It may also conduct experiments relating to the purification of water and the treatment of sewage, waste or refuse.

SECTION 3184. When the State Board of Health or their duly accredited representative finds, upon investigation, that any water supply, sewerage, waste or refuse disposal system is in any way a menace to health or is creating a nuisance the State Board of Health or their duly accredited representative shall be empowered to issue an order requiring owner of the system to make such alterations as may be necessary to correct improper conditions.

SECTION 7737. Any county, municipality, person, persons, firm, corporation, company, public or private institution, or community of more than twenty-five inhabitants who shall violate any of the provisions of sections 3181-3184 or any of the rules and regulations provided in accord with said sections shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than fifty dollars nor more than two hundred dollars.

SECTION 7690. Any person or persons, firm, company, corporation or association in this State, or the managing agent of any person or persons, firm, company, corporation or association in this State, or any duly elected, appointed or lawfully created State officer of this State, or any duly elected appointed or lawfully created officer of any county, city, town, municipality, or municipal government in this State, who shall deposit, or who shall permit or allow any person or persons in their employ or under their control, management or direction to deposit in any of the waters of the lakes, rivers, streams and ditches in this State, any rubbish, filth, or poisonous, or deleterious substance or substances, liable to affect the health of persons, fish or live stock, or place or deposit any such deleterious substance or substances in any place where the same may be washed or infiltrated into any of the waters herein named, shall be deemed guilty of a misdemeanor, and, upon conviction thereof in any court of competent jurisdiction, shall be fined in a sum not more than five hundred dollars: Provided, further, that the carrying into effect of the provisions of this section shall be under the supervision of the State Board of Health.

FLORIDA STATE SANITARY CODE

CHAPTER I

Administrative Regulations and Enforcement of Code

Section (1) State Health Officer Executive Officer of Board. The State Health Officer, as the executive officer of the State Board of Health, is designated to act for the Board in the enforcement of the State Sanitary Code and to carry out the administrative duties connected therewith.

Section (2) Staff of the State Health Officer. The staff of the State Health Officer, consisting of the directors of the Bureaus or other authorized divisions, are designated as agents of the Board, and, under supervision of the State Health Officer, will assume responsibility for carrying out the provisions of the Sanitary Code in their respective authority.

Section (3) Local Health Officers Deputized. Local health officers in health units organized under provision of 114906 (No. 268) General Laws of the Legislature of 1931, and such other local health officers as may be named and approved by the State Health Officer, are, for the purpose of carrying out the provisions of the Sanitary Code Act, designated as agents of the State Board of Health, and deputies to the State Health Officer, within the geographical jurisdiction of their organization: Provided, however, that where approval of plans for sanitary work is required of the State Board of Health covering water works and sewerage and other sanitary structures, or where operating permits are required of the State Board of Health, their authority will be confined to recommendations to the State Health Officer or the central organization division concerned.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER II

Public Water Supplies

Reference is made to Compilation General Laws 1927, Section 3181 (as amended by Chapter 19270, Acts Legislature 1939), Sections 3182, 3183, 3184, and 773.

Section (1) Public Water Supply defined. A public water supply as referred to in these regulations shall be a system serving more than Twenty-five persons.

Section (2) Application for approval. Before entering into a contract for the installation, extension, or alteration of a public water supply system, the person, persons, firm, corporation, company, institution, municipality, or community, owning or constructing such system, shall make application to the State Board of Health on forms provided for the purpose (1E-36), in duplicate, for the approval by said Board of the contemplated works. Such application shall be signed by the owner, president of a company, or corporation, or other responsible person, as by the mayor or city manager of a municipality, with a statement that the plans for the project have been approved by the directors of a company or corporation, of the council or similar body where a municipality is concerned.

Section (3) Plans to be submitted. The application shall be accompanied by the following data in duplicate:

(a) A comprehensive engineers report describing the project, the basis of design, and other pertinent data necessary to give an accurate understanding of the work to be undertaken and the reasons for the same.

(b) Blue prints of drawings of the work to be done in sufficient detail as to make clear to the contractor just what work is to be done.

(c) Complete specifications as may be necessary to supplement the drawings.

(d) Additional data as may be asked for by the Chief Sanitary Engineer of the State Board of Health.

Section (4) Plans by registered engineer. Drawings, specifications, and other data submitted with the application must have been prepared by

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a competent engineer, registered under the Laws of Florida (Chapter 7404, Acts of Legislature 1917). Such engineer shall have affixed to plans his name and certificate number.

Section (5) Alterations of Plans. The Chief Engineer of the State Board of Health, as agent of said Board shall affix his name and approval upon the application submitted and written record of approval upon plans, specifications and other data submitted with the application. A complete set of such approved plans and other data shall be returned to the applicant. Upon execution of such approval the works shall be constructed exactly according to plans and specifications. No alterations shall be made except with the written consent and approval of the Chief Engineer of the State Board of Health.

Section (6) Operation of works according to approved plans. Upon construction of the water works, the owner or person responsible for its operation shall keep in service all items designed for the purification of the water supply, or its protection from pollution, to perform adequately the function for which such were designed.

Section (7) Water works under competent supervision. The owners of the water supply and the municipal officers of a municipally-owned works shall provide responsible personnel for the operation of the water works, who shall have had experience in such work, and a knowledge of the basic scientific principles relating to the purification and proper protection of the water supply.

Section (8) Water Samples for Laboratory Test. The person responsible for the operation of all public water works shall submit to the Laboratory of the State Board of Health such samples of the water, in such manner, and at such time, as he may be directed by the Chief Sanitary Engineer of the State Board. Each water supply owner shall at his own expense provide for the purpose a shipping container for samples, according to specifications furnished by the Bureau of Engineering, State Board of Health, so that samples may be iced for shipment to the Laboratory.

Section (9) Abnormal occurrences to be reported. No new source of water supply shall be introduced into the system, and no purification process or protective provision be altered or discontinued, except where the water works operator notifies the Chief Engineer of the State Board of Health and secures his written approval. In case of a break-down in purification or protective works occurring, or where any suspicious circumstances or abnormal taste or odor occurs in connection with a water supply, it shall be the duty of the person responsible for the operation of the works to notify immediately the State Health Officer or his Chief Sanitary Engineer, by wire or telephone. Provided, however, that where

there is an approved local health organization the local health officer shall be notified, and it shall be his duty to notify the State Health Officer.

Section (10) Treatment plant records to be furnished State Board of Health. Where water purification or treatment plants are operated the person in responsible charge shall record such operating data and tests on forms and in a manner prescribed by the Chief Engineer, State Board of Health, and shall transmit such records to him as he may specify.

Section (11) Chlorine sterilization required. All public water supplies shall be equipped with the necessary apparatus and shall apply continuously to the water chlorine in sufficient quantities to maintain a chlorine residual in all parts of the system. Provided, however, that this requirement may be waived by the Chief Engineer, State Board of Health, in the case of deep-seated well supplies, whose adequate protection has been assumed and laboratory tests confirm the safe character of the water.

Section (12) Emergency intakes, by-pass not permitted. Emergency intakes where water of doubtful quality may be admitted to the mains shall not be permitted, nor shall there be allowed to exist provision whereby a water purification plant may be by-passed.

Section (13) Certain cross-connections prohibited. No officers, board, corporation, municipality or other persons having the management of a public water supply shall permit any physical connection between the distribution system of such supply and that of any other water supply unless such other supply is regularly examined as to its quality by those in charge of the public supply to which the connection is made and is also found to be safe and potable. This provision shall apply to all water distribution systems either inside or outside of any building or buildings.

Section (14) Permissible arrangement where dual supplies are used. If a potable water supply is used as an auxiliary supply delivered to an elevated tank, or to a suction tank, which tank is also supplied with water from a source with which cross-connections are not permitted by Section 13 of this Chapter, such tank shall be opened to atmospheric pressure and the potable water supply shall be discharged at an elevation above the high water line of the tank.

Section (15) Disinfection of mains, tanks, etc. No person, board or municipality charged with the management or control of a public water supply, shall put into service any new main, standpipe, reservoir, tank, or other pipe or structure through which water is delivered to consumers for potable purposes, nor resume the use of any such structure or main

after it has been cleaned, until such structure or main has been effectively sterilized or disinfected. Provided, that this shall not apply to mains, reservoirs, tanks, or other structures, the waters from which are subsequently treated or purified.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER III

Potable Water in Places Serving the Public

Section (1) Use of public water supply required, where available. In all schools, hotels, eating places, stores, factories, camps, institutions, public buildings, or other places where water is served to employees, customers, patrons, or the general public, such water shall be secured from the public water supply (Chapter II of this Code) where such supplies are available, and no other source of supply made accessible. Provided, that this requirement shall not prevent large hotels, institutions or industrial plants from using their own private water supply where they comply with the provisions of Chapter II of this Code covering public water supplies.

Section (2) Deep well, where public supply not available. Where no public water supply is available the water used in places designated in Section 1 of this Chapter, shall be from a source meeting the following requirements:

(a) The well from which the water is secured shall be drilled to a depth where a water of deepseated origin will be secured, and from a water-bearing stratum that is overlaid by an impervious formation that will prevent the entrance of shallow ground water.

(b) The casing shall be extended above the top of the ground surface or pump well and a concrete platform provided that will divert surface drainage and prevent its entrance into the well or between casing and walls of the well. The lower end of the casing or inner casing, if two sized casings are used, must be firmly seated in the impervious protecting rock, and calked so that water from sources above the protecting rock cannot enter.

(c) Where the water is pumped, the installation of the pump and connection shall be such that there will be no contamination with surface or shallow ground water. Where a hand pump is used, the pitcher type is not permitted, but a self-priming, force pump must in all cases be provided.

(d) Samples of the water after installation of the supply must be submitted to the Laboratory of the State Board of Health in sufficient number to check on the quality of the supply.

(e) Where new wells are drilled the owner must require in his contract with the driller that a log be kept and furnished the State Board of Health showing the nature and thickness of each

formation encountered, and samples must be procured of each formation for submission to the State Geologist.

Section (3) Cross connections prohibited. The provision in Chapter II, Sections 13 and 14 prohibiting cross connections shall apply in connection with water supplies covered in this chapter.

Section (4) Certain areas where potable ground water not available. Where, in certain sections of the State of Florida, it is impossible to secure a potable water from deep-seated underground sources, cisterns or other types of ground water supplies that may be practicable may be permitted provided written approval is secured from the Chief Engineer of the State Board of Health or the State Health Officer, and such supplies maintained in accordance with specifications accompanying such written approval.

Section (5) Distribution. Drinking water piping shall be in accordance with Chapter IX, Plumbing, of this Code. Sanitary drinking fountains or closed containers so constructed that the water does not come into contact with the ice, shall be provided. Except where drinking fountains are used, individual drinking cups shall be furnished. The use of a common drinking glass or cup is forbidden.

Section (6) Sanitary Drinking Fountains. Sanitary drinking fountains, if used, shall comply with the following specifications:

(a) The fountain shall be constructed of impervious material, such as vitreous china, porcelain, enameled cast iron, other metals, or stoneware.

(b) The jet of the fountain shall issue from a nozzle of non-oxidizing impervious material set at an angle from the vertical. The nozzle and every other opening in the water pipe or conductor leading to the nozzle shall be above the edge of the bowl so that such nozzle or opening will not be flooded in case a drain from the bowl of the fountain becomes clogged.

(c) The end of the nozzle shall be protected by nonoxidizing guards to prevent persons using the fountain from coming into contact with the nozzle.

(d) The inclined jet of water issuing from the nozzle shall not touch the guard, thereby causing spattering.

(e) The bowl of the fountain shall be so designed and proportioned as to be free from corners which would be difficult to clean or which would collect dirt.

(f) The bowl shall be so proportioned as to prevent unnecessary splashing at a point where the jet falls into the bowl.

(g) The drain from the fountain shall not have a direct physical connection to a waste pipe unless the drain is trapped.

(h) The water supply pipe shall be provided with an adjustable valve fitted with a loose key or an automatic valve permitting the regulation of the rate of flow of water to the fountain so that the valve manipulated by the users of the fountain will merely turn the water on or off.

(i) The height of the fountain at the drinking level shall be such as to be most convenient to persons utilizing the fountain. The provision of several steplike elevations to the floor at fountains will permit children of various ages to utilize the fountain.

(j) The waste opening and pipe shall be of sufficient size to carry off the water promptly. The opening shall be provided with a strainer.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940 to be effective from that date.

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CHAPTER IV

Public Sewerage Systems

Reference is made to Compiled General Laws 1927, Section 3181 (as amended by Chapter 19270, Acts Legislature 1939), Sections 3182, 3183, 3184, 7737 and 7690.

Section (1) Public Sewerage Systems Defined. A public sewerage system as referred to in these regulations shall be a system serving twenty-five or more persons.

Section (2) Application for Approval. Before entering into a contract for the installation, extension, or alteration of a public sewerage system or sewage treatment plant, the person, persons, firm, corporation, company, institution, municipality, or community owning or constructing such system, shall make application to the State Board of Health on forms prescribed for such purpose (IE-36) in duplicate, for approval of the contemplated works by said Board and receive such approval. Such application shall be signed by the owner, president or general manager of a company or corporation, or other responsible person, as by the mayor or manager of a municipality, with a statement that plans for the project as submitted have been accepted and approved by the directors of a company or corporation, or the council or similar body where a municipality is concerned.

Section (3) Data to be Submitted With Application. The application shall be accompanied by the following data in duplicate:

- (a) A comprehensive engineer's report describing the project, the basis of design, with other pertinent data necessary to give an accurate understanding of the work to be undertaken and the reasons for same.
- (b) Blue prints of drawings of the work to be done in sufficient detail as to make clear to the contractor just what work is to be done.
- (c) Complete specifications as may be necessary to supplement the drawings.
- (d) Additional data as may be asked for by the Chief Sanitary Engineer of the State Board of Health.

Section (4) Plans by Registered Engineer. Drawings, specifications, and other data submitted with the application must have been prepared by a competent engineer or engineers, registered under the Laws of Florida (Chapter 7404, Acts Legislature 1917), who must design the works and supervise the construction. Such engineer or engineers shall have affixed to plans his name or their names and certificate or registration number or numbers.

Section (5) Alteration of Plans After Approval. The Chief Engineer of the State Board of Health, as agent of said Board, shall affix his name and approval upon the application submitted and record of approval upon the plans and other data submitted with the application. A complete set of such approved plans and

data shall be returned to the applicant. Upon execution of such approval the works shall be constructed exactly according to plans and specifications as approved. No alterations shall be made in such plans and specifications except with the written consent and approval of the Chief Engineer of the State Board of Health.

Section (6) Operation of works according to approved plans. Upon construction of the sewerage works, the owner or person responsible for its operation shall keep in service all equipment and appurtenances designed for the treatment of the sewage.

Section (7) Sewage treatment works under competent supervision. The owners of the sewerage system and the municipal officers responsible for municipally owned works, shall provide responsible personnel for the operation of sewage treatment works, who shall have had experience in such work, and a knowledge of the basic scientific principles relating to the proper operation of such sewage treatment works.

Section (8) Abnormal Occurrences to be reported. In case of a breakdown or lack of proper functioning of the sewage treatment works, causing or likely to cause improperly treated sewage to be discharged from the plant, it shall be the duty of the person responsible for the operation of the sewage treatment plant to promptly notify the State Health Officer, or his Chief Engineer. Provided, however, that where there is a county health officer, report may be made to him and he, in turn, will notify the State Health Officer.

Section (9) Treatment plant records to be furnished State Board of Health. Where a sewage treatment plant is operated in connection with a sewerage system, the person in responsible charge shall record such operating data and control tests on forms provided by the Chief Engineer, State Board of Health, and shall transmit such records to him as he may specify.

Section (10) Sewage not to be discharged into storm sewers. No sewage shall be discharged into any sewer designed to carry storm water, nor shall storm water be discharged into a sewer designed to carry sanitary sewage only. Provided, that this shall not apply in case where sewerage is designed and approved by the State Board of Health as a combined system. It shall be the duty of the person responsible for the operation of the sewerage systems to prevent such connection.

Section (11) Sewage treatment plant not to be by-passed. Where a sewage treatment plant is provided no sewage shall be allowed to by-pass the plant, nor shall any untreated sewage be discharged into the waters such plant is designed to protect.

Section (12) Outfalls to discharge to deep water. Outfalls discharging untreated sewage or effluent from a treatment plant, shall be carried to the channel of the stream, if such exists, or to deep water where the outlet is submerged at all stages of tide.

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Section (13) Grease traps required. Sewers from restaurants or places where a large amount of cooking is done, or where the sewage carries a large amount of grease, shall not be connected to a municipal sewerage system without providing an efficient grease trap.

The Sections of this Chapter were adopted by the State Board of Health in executive session on January 18, 1941, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER V

Pollution of Streams and Waters of the State

Reference is made to Section 3181, Compiled Statutes, 1927 (as amended by Chapter 19270, Acts Legislature of 1939), and to Section 7690, Compiled Statutes, 1927.

These statutes make it unlawful to deposit in any of the lakes, rivers, streams, canals, ditches and coastal waters, under the jurisdiction of the State of Florida, any rubbish, filth, or poisonous or deleterious substance or substances, liable to affect the health of persons, fish, or livestock. Provided that the carrying into effect of the provisions of these Sections shall be under the supervision of the State Board of Health.

Section (1) When pollution is a menace to health. It is considered by the State Board of Health that sewage, or other filth, poisonous and deleterious industrial wastes, and other poisonous and deleterious substances, are liable to affect the health of persons, fish, or livestock, when discharged into the waters of the State under the following conditions and are therefore unlawful:

- (a) When raw sewage or incompletely treated sewage, or wastes deleterious to a drinking water or to a water treatment plant, are discharged into a stream or body of water from which a public water supply is derived.
- (b) When raw or incompletely treated sewage is discharged into a water so as to cause an unsafe concentration of bacteria from the human intestines in waters where shellfish are taken, or where there are bathing beaches established and operating under State permission.
- (c) When sewage or wastes are discharged in such concentrations as to reduce the dissolved oxygen below 5 parts per million.
- (d) When acids, alkalies, or other chemicals, or deleterious substances are discharged into waters so as to interfere with the biochemical functioning of the stream or waters, or where such wastes kill or interfere with the normal development of fish or other foods derived from waters.

Section (2) Raw sewage not to be discharged. No person, persons, firm, corporation, or municipality, shall discharge any raw untreated sewage into any of the lakes, ponds, streams, ditches or tidal waters of the State. Provided, however, that under certain conditions, where the

State Board of Health has approved out-falls from municipal systems without treatment under authority of Section 3182, Compiled Statutes, 1927, such outfalls may be permitted.

Section (3) Sewage not to be discharged so as to cause deposit on shore. No person, persons, firms, corporations or municipality shall discharge sewage in such way as to cause the deposition of excreta particles, or sewage sludge along the margins of streams or other waters above minimum low water mark.

The Sections of this Chapter were adopted by the State Board of Health in executive session on January 18, 1941, to be effective from that date.

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CHAPTER VI

Minimum Requirements for Sewage Disposal in Unsewered Areas

Section (1) Septic tank to be provided. Where a public sewerage system is not available, private sewer outfalls from residences, schools, apartments, and other buildings intended for human occupancy or use, must discharge into a septic tank constructed in accordance with the provisions of this Chapter. The effluent from such septic tanks must not be discharged into any of the streams or waters of the State without further treatment, except in areas where the State Board of Health has granted permission, or, in specific cases, where approval has been obtained from the Chief Engineer of said Board.

Section (2) Disposal of septic tank effluent. The effluent from septic tanks, except as otherwise provided for in Section (1), supra, shall be discharged into sub-surface soil absorption beds, as hereinafter provided for in this Chapter, or shall be treated with some type of sewage filter or other purification device the plans for which have been approved by the Chief Engineer of the State Board of Health, and the effluent approved by him for discharge into a stream or other water.

Section (3) Definitions.

(a) A "septic tank" shall be construed, for the purposes of this Chapter, to mean a water-tight receptacle so designed as to accomplish the partial removal and digestion of the suspended solid matter in sewage, and constructed in accordance with the specifications hereinafter outlined.

(b) The "house Sewer" shall be construed, for the purposes of this Chapter, to mean the pipe line conveying sewage from the house or building to the septic tank.

(c) A "septic tank absorption bed" or "drain field" shall be construed, for the purposes of this Chapter, to mean an underground system of pipe, leading from the outlet tee of the septic tank, consisting of open-jointed concrete or clay pipe so distributed that the effluent from a septic tank is oxidized, and absorbed by the soil.

(d) The "effective capacity" of a septic tank shall be construed, for the purposes of this Chapter, to mean the actual liquid capacity of a septic tank as contained below the liquid level line of said tank.

(e) The "effective depth" of a septic tank shall be construed, for the purposes of this Chapter, to mean the actual liquid depth of a septic tank as measured from the inside bottom of the septic tank to the liquid level line.

(f) The "freeboard" or "air space" of a septic tank shall be construed, for the purposes of this Chapter, to mean the distance as measured from the liquid level line to the inside top of the septic tank.

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Section (4) Septic Tank. Septic tanks for the treatment of sewage from residences, apartments, hotels, schools and other buildings as hereinbefore designated, when used in the State of Florida shall conform to the following minimum requirements:

- (a) Septic tanks shall be rectangular in shape, or of a general rectangular design as approved by the Chief Engineer of the State Board of Health. Circular tanks or multiple connected tanks are prohibited.
- (b) Septic tanks shall be built of concrete, either precast or poured in place. The concrete used for the construction of septic tanks, shall be 3000# per square inch. Brick or concrete block may be used where practical and permitted by local authority. Said septic tanks shall be water-tight and free of leaks. Metal tanks of any description are prohibited.
- (c) Septic tanks constructed by precasting, shall have a minimum wall thickness of 2 inches, and shall be adequately reinforced to facilitate handling.
- (d) Septic tanks constructed by pouring shall have a minimum wall and bottom thickness of 4 inches.
- (e) All septic tank tops shall be of concrete. Precast tops shall have a minimum thickness of 3 inches and shall be reinforced with 3/8 inch reinforcing steel set 6 inches on centers both laterally and longitudinally. One piece tops poured in place shall have a minimum thickness of 4 inch, reinforced as above-mentioned, and be provided with a 22 inch manhole located over both inlet and outlet.
- (f) Tees extending 5 inches above and 18 inches below the liquid level line shall be installed at both the inlet and outlet of the septic tank.
- (g) The invert of the inlet and outlet may be at the same elevation, or the outlet may be one inch lower than the inlet.
- (h) The length (inside measure) of a septic tank shall be at least twice, but not more than three times, the width of the tank.
- (i) The effective depth of a septic tank shall be not less than 4 foot for tanks up to 1200 gallons effective capacity.
- (j) Ventilation of tanks shall be only through vents in the building Plumbing.
- (k) Freeboard on tanks not over 1200 gallons shall be 8 inches minimum.
- (l) Septic tanks shall be located as far from a spring or well as possible, and at a lower elevation. All parts of a septic tank, and the drain field therefrom, shall not be located under any building, nor within 3 feet thereof, nor within 50 feet of any water supply well or cistern.

Section (5) Capacity

(a) The minimum effective capacity of any septic tank installed in the State of Florida shall be 500 gallons to serve not more than 4 persons. For more than 4 persons, the minimum effective capacity of a septic tank shall be 500 gallons plus an additional 50 gallons for each person over 4 to be served. In the case of residences, hotels, apartment houses and rooming houses, the number of persons to be served shall be computed on the basis of the number of bedrooms in the house, and each bedroom shall be computed on the basis of 2 persons.

(b) The retention period in a septic tank should be 24 hours. This means that the capacity shall be the sewage flow during a 24-hour period.

(c) The 24-hour sewage flow for schools serving day pupils only shall be assumed as 8 gallons per pupil and teacher, and tank capacity estimated on this basis.

Section (6) House sewer.

(a) The minimum size pipe used for a house sewer shall be 4 inches and shall be cast iron soil pipe with loaded joints.

(b) The minimum grade on a house sewer shall be 6 inches per 96 feet. A grade of 24 inches per 96 feet shall be maintained wherever possible.

(c) There shall be a cleanout plug extending above grade, with a brass screw cleanout, at each change of direction and at minimum intervals of 75 feet. Y Branch openings for cleanouts shall be used and placed on high side of change of direction.

Section (7) Grease Traps

(a) Grease traps are to be omitted for single family residences, but must be installed on separate kitchen line in case of restaurants, or establishments that discharge large quantities of grease.

Section (8) Absorption field.

(a) The minimum length of drain field or absorption field for any septic tank shall be 100 feet for clay, marl, muck, peat or other impervious soils, or 75 feet for sand, sandy loam, coral rock or other soils of a non-impervious nature.

(b) All drain tile shall be laid in gravel, cinders, broken shell, washed rock or similar material. This abrasive material shall extend from a minimum distance of 4 inches below the drain tile and up to top of drain tile.

(c) The maximum depth from the bottom of the drain tile to the finished grade of the ground shall not exceed 24 inches, preferably 18 inches.

(d) The minimum width of the trench containing the drain tile shall be 12 inches

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- (e) The minimum diameter of the drain tile shall be 4 inches inside measurements.
- (f) All drain lines shall be graded from the outlet of the tank at 2 to 4 inches per 100 feet.
- (g) Distance between laterals should be 8 to 10 feet, but in no case less than 3 feet.
- (h) The maximum lateral length shall not exceed 75 feet.
- (i) Heavy felt roofing paper shall be placed over the top and down along the sides of all open joints before backfilling. All joints shall be broken 1/4 of an inch between tiles.
- (j) Sumps, dry wells, soakage pits or drain wells shall not be used for disposal of septic tank effluent. Municipalities or other governmental agencies seeking modification of this rule shall secure same in writing from the State Sanitary Engineer or his authorized representative.
- (k) Length of drain field on tanks in excess of 500 gallon capacity shall be calculated on a basis of 20 feet per capita. Provided that this shall be increased to meet local conditions when necessary.
- (l) All drain tile used in the construction of subsurface filters, tile fields or underdrains of sand sewage filters must conform to specifications C4-24 of the American Society for Testing Materials.
- (m) Distribution boxes must be included on all drain fields in excess of 100 ft. total length. For drain fields less than 100 ft. length which cannot be laid in one straight line distribution boxes will be required.

Section (9) Sludge disposal.

- (a) Sludge from septic tanks shall be disposed of by burial, and not into ditches or waters, unless otherwise provided for by local health authorities.

Section (10) Schools.

- (a) The minimum effective capacity of a septic tank, for day schools only, shall be 500 gallons to serve not more than 30 pupils and teachers, with a minimum of 75 feet of drain tile. For boarding schools, or schools where pupils stay in residence, the minimum effective capacity of septic tanks shall be computed in accordance with the requirements set forth in accordance with the requirements set forth in Section 5 of this Chapter.

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(b) The minimum effective capacity of septic tanks for day schools seating over 30 pupils and teachers shall be computed on the basis of 8 gallons per pupil and teacher, in addition to the minimum effective capacity as established in Paragraph (a) supra. The entire seating capacity of such schools shall be used as a basis of computation.

(c) The length of drain tile for day schools seating over 30 pupils and teachers, shall be computed on the basis of 3 feet per pupil and teacher in addition to the minimum drain tile requirements as outlined in Paragraph (a) supra.

Section (11). For septic tanks of over 1200 gallons capacity, sludge drying beds, filters, syphons, dry wells, disposal plants for hospitals, large commercial institutions and other installations not herein specified, plans and specifications shall be submitted to the State Board of Health for approval.

Section (12) Unapproved septic tanks not to be sold. No person, persons, corporation, or firm shall sell or manufacture for sale within the State of Florida any septic tank or similar device that does not conform to the requirements for such devices as hereinbefore set forth.

Section (13) Local health authorities. Nothing herein contained shall be construed as preventing local health authorities, wherever such may be established, from formulating or enforcing any other regulations governing the installation and use of septic tanks or other sewage disposal device, provided such regulations shall not be less than the minimum requirements for such septic tank or sewage disposal devices as outlined in this Chapter.

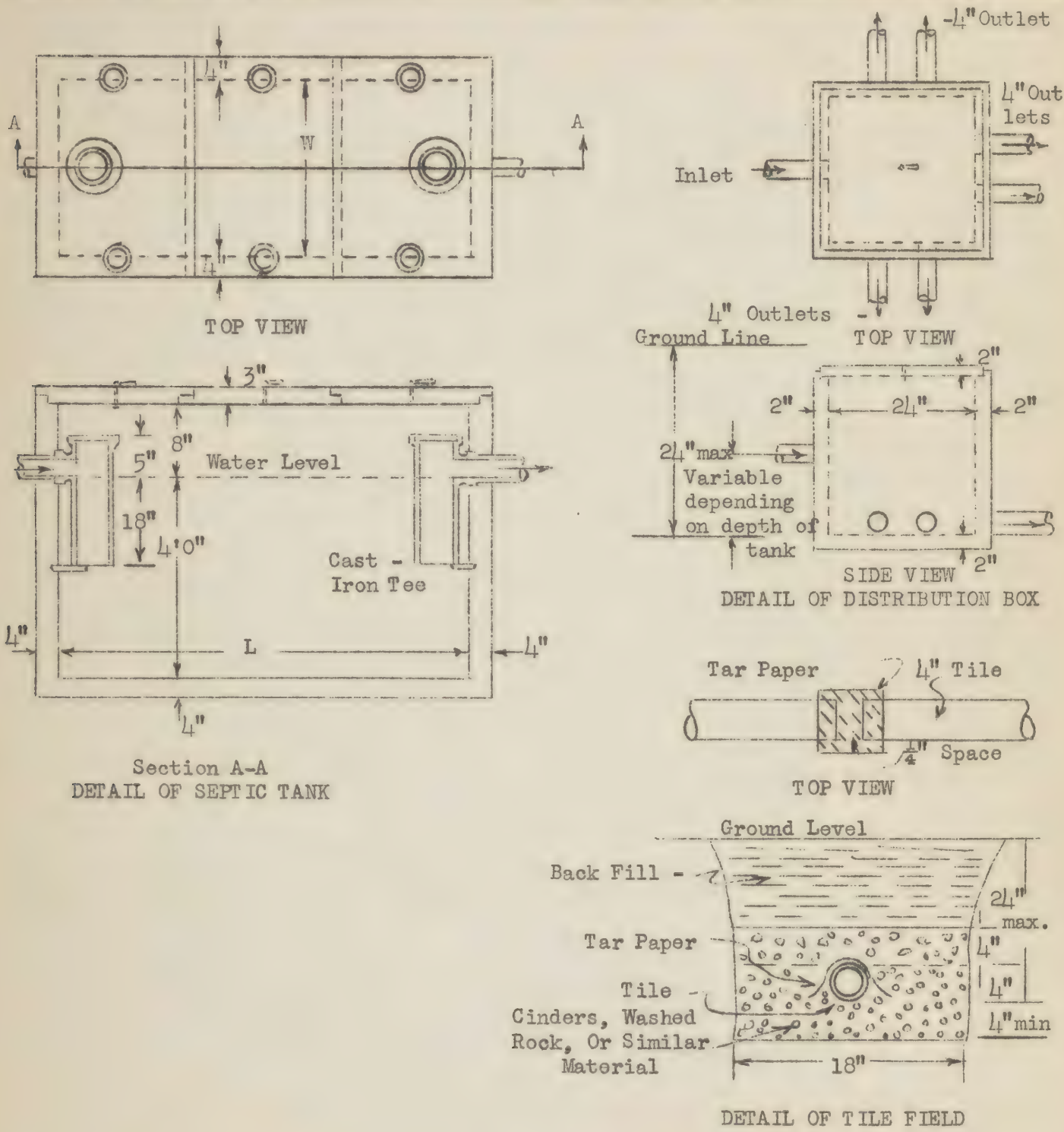
Section (14) Permits. All persons considering the installation of a septic tank shall first obtain a permit from the City or County Plumbing Inspector.

If there is no City or County Plumbing Inspector, but there is an organized County Health Department, a permit shall be obtained from the County Sanitary Officer.

Upon the completion of the tank, and before it is put into service, it shall be inspected by one of the above agencies.

This Chapter supersedes Chapter VI, adopted on February 11, 1940 - and will be effective from date - January 18, 1941.

SEPTIC TANK, DISTRIBUTION BOX, AND DRAIN FIELD
 Florida State Board of Health
 Bureau of Sanitary Engineering



Persons Connected	Capacity Gallons	Length "L"	Width "W"	Top Slab Sections	Bed Rooms	(Sandy Soil Drain Tile
1 - 4	540	6'-0"	3'-0"	3	2	75
4 - 6	630	7'-0"	3'-0"	3	3	120
6 - 8	735	7'-0"	3'-6"	3	4	160
8 - 10	825	7'-6"	3'-8"	3	5	200
10 - 12	920	8'-0"	3'-10"	4	6	240
12 - 14	1020	8'-6"	4'-0"	4	7	280
14 - 16	1125	9'-0"	4'-2"	4	8	320
16 - 18	1215	9'-0"	4'-6"	4	9	360

N O T E: - The above indicates proper construction of a septic tank, tile drain field, and distribution box with appropriate dimensions. All tanks above 1200 gallons must be submitted to the Bureau of Sanitary Engineering for approval in accordance with Section Eleven, Chapter VI of the Florida State Sanitary Code.

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CHAPTER VII

Sanitary Privies

Reference is made to Section 7825, Compiled General Laws, 1927. This Section makes it unlawful for any person, firm, or corporation, to keep or maintain surface closets and privies used for the deposit of human excreta, within incorporated limits, unincorporated towns, suburbs and thickly settled communities, which are not fly proof in construction and not in conformity with plans recommended and approved by the State Board of Health.

Section (1) Approved privy. The privy approved and recommended by the State Board of Health is that known as the "pit type", plans and specifications for which are contained in State Board of Health Bulletin 102-E. The privy specified consists of a square pit in the ground $3\frac{1}{2}$ feet by $3\frac{1}{2}$ feet with a depth of $4\frac{1}{2}$ feet, curbed with loose jointed wood curbing to prevent caving. Over the pit, and supported by concrete mudsills 5 inches wide, is placed a concrete floor slab 4 feet by 4 feet with a concrete seat riser, 21 inches by 14 inches (inside) with a height of 13 inches and with 2 inch walls, cast with the slab. On the riser is fitted a wooden seat hole, with a self-closing wooden lid. On the slab is constructed a wooden frame house, 4 feet by 4 feet with a front height of $6\frac{1}{2}$ feet and rear height $5\frac{1}{2}$ feet. For ventilation of the pit there is a wooden vent fitted to the rear of the wooden seat and extending to a screened opening from the side of the building. For ventilation of the house there is provided a 4-inch slot under the roof over-hang on each side. This privy does not require scavenging. When it fills up, the slab and house are moved to a newly excavated pit, and the old pit filled with earth.

Section (2) Wood floors not approved. Wooden floors and risers are not approved by the State Board of Health as they do not have reasonable permanency as compared to concrete.

Section (3) Certain types not approved. So-called "septic privies" constituting a septic tank dependent upon users to add water; "concrete vault" privies being a tight concrete receptacle; "box and can" type privies involving the emptying of cans used in a seat box; or any type of privy that depends upon a scavenging system for its sanitary efficiency, are not approved by the State Board of Health. Provided, however, that under epidemic or other emergency conditions the State Health Officer may give approval for a system of excreta disposal recommended by the Chief Sanitary Engineer and operated under his supervision.

The Sections of this Chapter were adopted by the State Board of Health in executive session on January 18, 1941, to be effective from that date.

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CHAPTER VIII

Drinking Water, Toilet and Washroom Facilities in Buildings Serving the Public
and in Places of Employment

Section (1) Places of employment must provide facilities for employees. All places of employment in the State of Florida shall install and maintain washroom and toilet facilities in compliance with this Code for the use of employees.

Section (2) Public Toilets. All public buildings, places of amusement, public parks, and churches shall provide toilet and washroom facilities for the use of patrons, in accordance with the provisions of this Chapter.

Section (3) Toilets in separate rooms. Toilets and lavatories must be installed in a room separated by substantial partition walls, extending from floor to ceiling, from workrooms. Doors to toilet rooms shall not open into any room or compartment where food is prepared, handled, stored, cooked, or eaten.

Section (4) Separation of sexes and races. Toilet and lavatory rooms must be provided for each sex and/case of public toilets and where colored persons are employed, separate rooms must be provided for their use. Each toilet room shall be plainly marked, viz: "White Men", "White Women", "Colored Men", "Colored Women."

Section (5) Privacy. Each toilet seat shall be separated by a partition from adjoining ones, and, at least in rooms for women, a door shall be provided which will entirely conceal the occupant from outside view. All doors to toilet rooms shall be self-closing, and for women's rooms a screen shall be provided or other arrangement that will not permit a view of toilets when door is open.

Section (6) Facilities to be provided. For employees there shall not be less than (1) one toilet seat for each 20 persons or major part of such. Provided, that where the number of employees exceed 200, this ratio may be reduced to 1 toilet seat to each 30 persons. There shall be at least 1 urinal for each 20 men or major fraction thereof in the men's toilet room, and in each room one lavatory for each three (3) toilet seats. This ratio must be followed in all public toilets based on an estimated average number of persons using the toilets daily; and for tourist and trailer camps, with occupants of trailers being assumed at three (3); and for hotels based on two (2) persons for each room without private bath.

Section (7) Type of fixtures and plumbing. The type of fixtures and the plumbing shall be in compliance with Chapter IX of this Code.

Section (8) Lighting. Lighting in all toilet rooms shall be at least one (1) foot candle.

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Section (9) Ventilation. All toilet rooms must be provided with direct outside ventilation. This outside ventilation area shall not be less than 4 square feet for a single toilet seat, and 1 square foot more for each additional toilet seat.

Section (10) Cleanliness. Floors and fixtures shall show at all times adequate use of soap and water. Floors and fixtures shall be washed daily, and walls washed and floors scoured at least weekly. Fixtures and plumbing should be kept in good repair, in sanitary condition and free from odor.

Section (11) Sewage disposal. Sewage disposal should be into the public sewerage system if such is available; otherwise in compliance with provisions of Chapter VI of this Code.

Section (12) Water supply. Water supply shall be adequate in quantity and conveniently placed in compliance with provisions of Chapter III of this Code. Hot water shall be provided for all lavatories. Cool drinking water shall be furnished from sanitary drinking fountains, or from iced containers of a type that the water does not come in contact with the ice. Where sanitary drinking fountains are not used, individual paper drinking cups shall be furnished in adequate quantity. Drinking fountains or water receptacles should be adequate in number and so placed that they will be conveniently accessible to all employees or patrons.

Section (13) Soap and towels. Each toilet room shall be adequately supplied with soap, preferably liquid type, and towels for individual use. Paper towels are considered most satisfactory. The common towel shall in no case be used.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

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CHAPTER IX

Plumbing

Section (1) Definitions.

1. Accepted standards. Accepted standards are the standards cited in this manual, or other standards approved by the authority having jurisdiction over plumbing.
2. Air gap. The air gap in a water-supply system for plumbing fixtures is the vertical distance between the supply-fitting outlet (spout) and the highest possible water level in the receptor when flooded. If the plane of the end of the spout is at an angle to the surface of the water, the mean gap is the basis for measurement.
3. Approved. Approved means accepted as satisfactory to the authority having jurisdiction over plumbing.
4. Area drain. An area drain is a drain installed to collect surface or rain water from an open area.
5. Backflow. Backflow means the flow of water into a water-supply system from any source except its regular one. Back-siphonage is one type of backflow.
6. Backflow connection. A backflow connection is any arrangement whereby backflow can occur.
7. Back vent. A back vent is a branch vent installed primarily for the purpose of protecting fixture traps from self-siphonage.
8. Branch. A branch is any part of a piping system other than a main. (See Main)
9. Branch vent. A branch vent is any vent pipe connecting from a branch of the drainage system to the vent stack.
10. Building drain. The building (house) drain is that part of the lowest horizontal piping of a building-drainage system which receives the discharge from soil, waste, and other drainage pipes inside the walls of the building and conveys it to the building (house) sewer beginning 5 feet outside the inner face of the building wall.
11. Building-drainage system. The building-drainage system consists of all piping provided for carrying waste water, sewage, or other drainage from the building to the street sewer or place of disposal.

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12. Building sewer. The building (house) sewer is that part of the horizontal piping of a building-drainage system extending from the building drain 5 feet outside of the inner face of the building wall to the street sewer or other place of disposal (a cesspool, septic tank, or other type of sewage-treatment device or devices) and conveying the drainage of but one building site.
13. Circuit vent. A circuit vent is a group vent extending from in front of the last fixture connection of a horizontal branch to the vent stack.
14. Cross-connection. See Interconnection.
15. Diameter. Unless specifically stated, the term diameter means the nominal diameter as designated commercially.
16. Drain. A drain or drain pipe is any pipe which carries water or water-borne wastes in a building-drainage system.
17. Drainage piping. Drainage piping is all or any part of the drain pipes of a plumbing system.
18. Dry vent. A dry vent is any vent that does not carry water or water-borne wastes.
19. Dual vent. A dual vent (sometimes called a unit vent) is a group vent connecting at the junction of two fixture branches and serving as a back vent for both branches.
20. Fixture branch. A fixture branch is the supply pipe between the fixture and the water-distributing pipe.
21. Fixture drain. A fixture drain is the drain from the trap of a fixture to the junction of the drain with any other drain pipe.
22. Fixture unit. A fixture unit is a factor so chosen that the load-producing values of the different plumbing fixtures can be expressed approximately as multiples of that factor.
23. Flood level. Flood level in reference to a plumbing fixture is the level at which water begins to overflow the top or rim of the fixture.
24. Group vent. A group vent is a branch vent that performs its functions for two or more traps.
25. Horizontal branch. A horizontal branch is a branch drain extending laterally from a soil or waste stack or building drain, with or without vertical sections or branches, which receives the discharge from one or more fixture drains and conducts it to the soil or waste stack or to the building (house) drain.

26. Interconnection. An interconnection, as the term is used in this manual, is any physical connection or arrangement of pipes between two otherwise separate building water-supply systems whereby water may flow from one system to the other, the direction of flow depending upon the pressure differential between the two systems.

Where such connection occurs between the sources of two such systems and the first branch from either, whether inside or outside the building, the term cross-connection (American Water Works terminology) applies and is generally used.

27. Leader. A leader or downspout is the water conductor from the roof to the storm drain or other means of disposal.

28. Loop vent. A loop vent is the same as a circuit vent except that it loops back and connects with a soil- or waste-stack-vent instead of the vent stack.

29. Main. The main of any system of continuous piping is the principal artery of the system to which branches may be connected.

30. Main vent. See Vent stack.

31. Offset. An offset in a line of piping is a combination of elbows or bends which brings one section of the pipe out of line with but into a line parallel with another section.

32. Plumbing. Plumbing is the work or business of installing in buildings the pipe, fixtures, and other apparatus for bringing in the water supply and removing liquid and water-borne wastes. The term is also used to denote the installed fixtures and piping of a building.

33. Plumbing fixtures. Plumbing fixtures are receptacles which receive and discharge water, liquid, or water-borne wastes into a drainage system with which they are connected.

34. Plumbing system. The plumbing system of a building includes the water-supply distributing pipes; the fixtures and fixture traps; the soil, waste, and vent pipes; the building (house) drain and building (house) sewer; and the storm-drainage pipes; with their devices, appurtenances, and connections all within or adjacent to the building.

35. Relief vent. A relief vent is a branch from the vent stack, connected to a horizontal branch between the first fixture branch and the soil or waste stack, whose primary function is to provide for circulation of air between the vent stack and the soil or waste stack.

36. Size of pipe and tubing. The size of pipe or tubing, unless otherwise stated, is the nominal size by which the pipe or tubing is commercially designated. Actual dimensions of the different kinds of pipe and tubing are given in the specifications applying.

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37. Soil pipe. A soil pipe is any pipe which conveys the discharge of water closets or fixtures having similar functions, with or without the discharges from other fixtures.
38. Stack. Stack is a general term for the vertical main of a system of soil, waste, or vent piping.
39. Stack-vent. A stack-vent is the extension of a soil or waste stack above the highest horizontal or fixture branch connected to the stack.
40. Subsoil drain. A subsoil drain is a drain installed for collecting subsurface or seepage water and conveying it to a place of disposal.
41. Trap. A trap is a fitting or device so designed and constructed as to provide a liquid trap seal which will prevent the passage of air through it.
42. Trap seal. The trap seal is the vertical distance between the crown weir and the dip of the trap.
43. Vent. A vent is a pipe installed to provide a flow of air to or from a drainage system or to provide a circulation of air within such system to protect trap seals from siphonage and back pressure.
44. Vent stack. A vent stack, sometimes called a main vent, is a vertical vent pipe installed primarily for the purpose of providing circulation of air to or from any part of the building-drainage system.
45. Waste pipe. A waste pipe is a drain pipe which receives the discharge of any fixture other than water closets or other fixtures receiving human excreta.
46. Water-service pipe. The water-service pipe is that part of a building main installed by or under the jurisdiction of a water department or company.
47. Water-supply system. The water-supply system of a building consists of the water-service pipe, the water-distributing pipes, and the necessary connecting pipes, fittings, and control valves.
48. Wet vent. A wet vent is a soil or waste pipe that serves also as a vent.

Section (2) General Regulations.

1-1. Installation of Piping: Horizontal drainage piping shall be run in practical alignment and shall be supported at intervals not exceeding 10 feet. The minimum slopes shall be as follows: Not less than $1/4$ inch fall per foot for $1-1/4$ to 2-inch diameters, inclusive; not less than $1/3$ inch fall per foot for $2-1/2$ to 6-inch diameters, inclusive. Stacks shall be supported at their bases, and shall be rigidly secured. Piping shall be installed without undue stresses or strains and provision made for expansion, contraction and structural settlement. No structural member shall be weakened or impaired beyond a safe limit by cutting, notching, or otherwise, unless provision is made for carrying the structural load.

1-2. Changes in Direction: Changes in direction in drainage piping shall be made by the appropriate use of 45° wyes, half wyes, long-sweep quarter bends, sixth, eighth, or sixteenth bends, or by combinations of these fittings, or by use of equivalent fittings or their combinations: except that sanitary tees may be used in vertical sections of drains or stacks, and short quarter bends may be used in drainage lines where the change in direction of flow is from the horizontal to the vertical. Tees and crosses may be used in vent pipes and in water distributing pipes. No change in direction greater than 90° in a single turn shall be made in drainage pipes.

1-3. Prohibited Fittings: No double hub, or double-tee branch, shall be used on soil or waste lines. The drilling and tapping of building drains, soil, waste, or vent pipes, and the use of saddle hubs or bands are prohibited. Any fitting or connection which has an enlargement, chamber, or recess with a ledge, shoulder, or reduction of the pipe area, that offers an obstruction to flow through the drain, is prohibited.

1-4. Prohibited Connections:

(a) No fixture, device, or construction shall be installed which will provide a backflow connection between a distributing system of water for drinking and domestic purposes and a drainage system, soil, or waste pipe so as to permit or make possible the backflow of sewage or waste into the water supply system.

(b) No interconnection or cross-connection shall be made between a water supply system carrying water meeting accepted standards of purity and any other water supply system.

1-5. Protection of Pipes: Pipes passing under or through walls shall be protected from breakage. Pipes passing through or under cinder concrete or any other corrosive material shall be protected against external corrosion.

1-6. Protection of Electrical Machinery: No water or drainage piping shall be located over electrical machinery or equipment unless adequate protection is provided against drip caused by condensation on the piping.

1-7. Protection of Water Tanks and Food Supply: Drainage piping shall not pass over water supply tanks or reservoirs, unless such tanks or reservoirs are watertight: nor shall drainage piping pass directly over food processing or food storage areas.

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1-8. Workmanship: Workmanship shall be of such character as to fully secure the results sought in all sections of this standard.

Section (3) Materials, Quality, Weight, and Thickness.

2-1. Quality of Materials: Materials used in any plumbing system or part thereof shall meet the requirements of this standard, and shall be free from defects.

2-2. Identification of Materials: Each length of pipe, and each fitting, trap, fixture, and device used in a plumbing system, shall have cast, stamped, or indelibly marked thereon the maker's mark or name; and also, the weight and quality thereof, when this is required in the specifications that apply.

2-3. The following is a tabulation of standard specifications for various materials, which meet the requirements of this standard. The use of any critical material will be limited by its availability and such limitations as may be in force by the War Production Board, such as the prohibition against copper contained in Limitations Order M9c as amended. Specifications for copper and copper alloys are listed below for reference at such time as such products may become available for use in building construction.

TABLE I

	FS	ASA	ASTM	Others	Remarks
Vitrified clay pipe.	SS-P-361, 1935.*	C 13-40	Salt glazed, commercial standard
Concrete sewer pipe.	SS-P-371, 1937.*	C 14-40T	Commercial standard
Cast iron soil pipe & fittings.	WW-P-401, 1937*	A.40, 1935*..	A-74-39T	X.H.C.I. underground only; standard weight above ground.
Lead pipe.....	CS-95-41.....	
Lead traps and bends.	CS-96-41.....	
Lead traps and bends.	CS-96-41..	
Wrought iron pipe.	WW-P-441a, 1939*	B 36.2, 1939*	A-72-39.	Standard weight, galvanized.
Steel pipe.....	WW-P-403a, 1940*	G 8.7, 1937*	A120-40.	Standard weight galvanized or cement lined.
Sheet lead....	QQ-L-201, 1933*	Minimum 4 pounds.
Hard lead.....	Minimum 2 $\frac{1}{2}$ pounds.
Calking lead..	QQ-L-156..	CS-94-41.....	Commercial quality.
Galvanized iron & steel sheet	QQ-I-696, 1934*	A-93-38T	
Packing, Twisted	HH-P-117..	Commercial oakum.
Setting compound	HH-C-536, 1936.*	Locally approved.

TABLE I
(Continued)

	FS	ASA	ASTM	Others	Remarks
Gaskets.....	HH-G-116, 1936*do.....
Screw fittings C.I.	WW-P-501a, 1939*	125 lbs.,B 16 d, 1941.	Standard weight drainage, soil and waste, steam pattern vents.
Screw fittings, maleable.	WW-P-521a, 1939.*	150,B 16 c, 1939.	Standard weight, Galvanized.
Floor flanges.....	Cast iron, cast brass Commercial weight
Calking ferrules.....	B-43-41.	2-in., 1 lb.; 3-in., 1 lb. 12 oz.; 4-in., 2 lbs. 8 oz.
Soldering.....	do.....	Commercial weight.
Brass pipe.....	WW-P-351, 1930*	do.....	Standard Wei- ghts	
Copper pipe....	WW-P-377, 1932*	B-42-41T	do.....	
Brass screw fit- tings.	WW-P-448, 1931.*	M.S., SP: 10 or SP-11	
Copper tube....	WW-T-799, 1934*	H 23.1, 1939.	B-88-41.	K.L., or M...	
Solder fittings (for copper tube	A 40.3, 1941.	Commercial weights.	
Flared fittings (for copper tube	R 40.2, 1936.	do.....	
Sheet copper...	QQ-C-501, 1936	B 152-41T	Minimum 16 oz.	

* Represents year of issue or latest amendment or revision.

FS-Federal Specifications; Superintendent of Documents, Washington, D. C.

ASA-Standards approved by the American Standards Association; 29 West 39th St.,
New York City.

ASTM-Standards and Tentative Standards published by the American Society for Test-
ing Materials; 260 South Broad St., Philadelphia, Pa.

C.S.-Standards approved by the National Bureau of Standards (Commercial Standards)
Washington, D. C.

Section (4) Joints and Connections.

3-1. Tightness: All joints and connections shall be made gas-tight and water-
tight.

3-2. Types of Joints:

(a) Calked joints: All calked joints shall be firmly packed with oakum or

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hemp and shall be secured only with molten calking lead, not less than one inch deep, well calked. No paint, varnish or putty shall be permitted on the jointing material, until the joint has been tested.

(b) Screw joints: All screw joints shall be American Standard. All burrs or cuttings shall be removed. Pipe shall be reamed or filed out to the original bore.

(c) Wiped joints: Wiped joints in lead pipe, or between lead pipe and brass or copper pipes, ferrules, soldering nipples, or traps, in all cases on the sewer side of the trap and in concealed joints on the inlet side of the trap, shall be full-wiped joints, with an exposed surface of the solder on each side of the joint not less than $3/4$ -inch and a minimum thickness at the thickest part of the joint of not less than $3/8$ -inch, where a round joint is made. An exposed surface of not less than $3/8$ -inch for bushings and flange joints shall be provided.

(d) Joints in lead pipe: Lead burned joints between lead pipes and between lead pipe and fittings are permitted.

(e) Hot poured joints: Material for hot poured joints (concrete or tile pipe) shall not soften sufficiently to destroy the effectiveness of the joint when subjected to a temperature of 150° , nor be soluble in any of the wastes carried by the drainage system.

3-3. Use of Joints: (a) Slip joints and unions. - Slip joints, other than expansion joints, may be used only in the trap seal or on the inlet side of the trap. Unions on the sewer side of a trap shall be ground faced and shall not be concealed or enclosed. Running thread nipples are prohibited.

3-4. Vitrified Clay and Concrete Pipe: Joints in vitrified clay and concrete pipe, or between such pipe and metals, shall be hot-poured or cemented joints. Hot-poured joints shall be packed with approved packing and filled with an approved jointing compound at one pouring. Cemented joints shall be packed with approved packing and secured with portland cement.

3-5. Cast-Iron Pipe: Cast-iron pipe joints shall be calked.

3-6. Screw Pipe to Cast Iron: Joints between wrought iron, steel pipe, and cast-iron pipe shall be either calked or screw joints made as specified in sections 3-2 (a) and (b).

3-7. Lead to Cast Iron, Wrought Iron or Steel: Joints between lead and cast iron, wrought iron or steel pipe shall be made by means of calking ferrules, soldering nipples or bushings as specified in section 3-2 (a), (b), and (c).

3-8. Floor Connections: Floor connections for water closets and other fixtures shall be made by means of an approved brass or cast-iron floor flange soldered securely or calked to the drain pipe. The joint between the fixture and floor flange shall be made tight by means of an approved fixture setting compound or gasket.

3-9. Roof Flashings: Joints at the roof shall be made water-tight by use of lead or zinc-coated (galvanized) iron flashings, cast-iron plates, or other approved materials.

3-10. Increases and Reducers: Where different sizes of drainage pipes or pipes and fittings are to be connected, proper sizes of standard increasers and reducers shall be employed. Reduction of size of drain pipes in the direction of flow is

prohibited, except for a 3 by 4 water closet bend, and a 3 by 4 TY for water closets.

3-11. Supports: Connections of wall hangers, pipe supports, or fixture settings to masonry or concrete backing shall be made with approved bolts without the use of wooden plugs.

Section (5) Traps and Clean-outs:

4-1. Types and Sizes of Traps: Every trap shall be self-cleaning, shall be of the same nominal size as the drain to which it is connected, and shall conform to accepted standards. Only "P" or drum traps are permitted. The diameter of the drum trap shall not exceed 4 inches.

The minimum size (nominal inside diameter) of trap and fixture drain for a given fixture shall be not less than shown in the following table:

TABLE II	
FIXTURES	SIZE OF TRAP AND FIXTURE DRAIN (Inches)
Bath tubs.....	1-1/2
Combination fixtures.....	1-1/2
Drinking fountains.....	1-1/4
Floor drains*.....	2 or 3
Laundry trays.....	1-1/2
Lavatories.....	1-1/4
Shower stalls.....	2
Sinks, kitchen, residence.....	1-1/2
Sinks, public.....	2
Sinks, small, pantry or bar.....	1-1/4
Sinks, dishwasher.....	1-1/2
Sinks, service.....	2
Urinals, trough.....	2
Urinals, stall.....	2

* 3-inch floor drains shall be used where underground as shown in illustration No. 7

For water closets and other fixtures with integral traps, the fixture drains shall be not smaller than the fixture trap outlet.

4-2. Traps Required: Each fixture shall be separately trapped by an approved trap placed as near to the fixture as possible or integral therewith, except that a set of not more than three fixtures, such as lavatories, or laundry trays, or a set of two laundry trays and one sink may connect with a single trap provided they are not more than 3 inches apart, for three fixtures, trap to be centrally located.

4-3. Trap Seal: Each fixture trap shall have a water seal of not less than 2 inches and not more than 4 inches.

4-4. Trap Clean-outs: Each fixture trap, except those in combination with fixtures in which the trap seal is readily accessible, shall have trap screw of am-

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ple size, protected by the water seal, or the top of the waste pipe shall not be more than 1 inch below the top of the clean-out, except that when the bottom portion of a trap can be completely removed for cleaning purposes no trap screw is required.

4-5. Trap Levels and Protection: All traps shall be set true with respect to their water seals and protected from frost.

4-6. Pipe Clean-outs Required: Accessible clean-outs shall be provided at or near the foot of each vertical waste or soil stack and each inside leader that connects to the building drain, and at each change in direction of the building drain greater than 45° . The distance between clean-outs in horizontal soil lines shall not exceed 50 feet. Clean-outs shall be of the same nominal size as the pipes up to 4 inches and not less than 4 inches for larger pipes.

4-7. Clean-out Equivalents: Where clean-out is installed at the entrance to a building, the clean-out at the base of the stack may be omitted.

4-8. Accessibility of Traps and Clean-outs: Underground traps and clean-outs of a building, except where clean-outs are flush with the floor, and exterior underground traps that are not readily accessible shall be made accessible by manholes with proper covers.

4-9. Grease Interceptors: Grease interceptors shall be installed when required by and in accordance with the regulations of the authority having jurisdiction over plumbing.

4-10. Oil Interceptors: Oil interceptors shall be installed when required by and in accordance with the regulations of the authority having jurisdiction over plumbing, and provided with a relief vent.

4-11. Sand Interceptors: Sand interceptors, when installed, shall be so designed and placed as to be readily accessible for cleaning.

4-12. Floor Drains: Floor drains shall be considered a fixture and provided with a strainer. Floor drains located above the ground floor level shall be provided with seepage drains and pans or flashings to prevent leakage to lower floors.

4-13. Shower Stalls: Shower stalls shall be considered a plumbing fixture, and shall be provided with a proper drain and strainer. All shower stalls, except those directly over an unexcavated area or those provided with a receptor, shall be equipped with a pan extending at least 2 inches above finished floor and graded to trap.

4-14. Backwater Valves: Backwater valves shall have all bearing parts of corrosion-resisting metal, and be so constructed as to provide a positive mechanical seal against backwater. The area of valve seat shall be equal to the cross-sectional area of the pipe connection.

Section (6) Water Supply.

5-1. Quality of Water Supply: (a) Potable water.-The quality of the water supply for all premises intended for human occupancy shall conform to the accepted stan-

dards of purity for potable water as established by the United States Public Health Service or by state authority, for civilian use. (b) Nonpotable water.-A water supply not conforming to accepted standards of purity for potable water, when used in an entirely separate system, and when such use is specifically approved by proper administrative authority, may be used for flushing water closets and urinals and other purposes not requiring potable water; such water shall not be readily accessible for drinking.

5-2. Protection of Water Supply: (a) Interconnections.-Potable and nonpotable water supplies shall be distributed through systems entirely independent of each other, and any interconnection between such supplies is prohibited. (b) Back-flow connections.-Every supply outlet or connection to a fixture or appliance shall be protected from back flow in accordance with the provisions of American Standards Association, A40-1941, or by an approved back flow preventer.

Pumps, Wells, and Hydrants: All water pumps, tanks, wells, hydrants, filters, softeners, appliances, and devices shall be protected from superficial ground or surface water and other contamination by approved covers, walls, copings, or casings.

Water Supply Tanks: All nonpressure potable water supply tanks shall be properly covered to prevent entrance of foreign material into the water supply. Soil or waste lines shall not be permitted to pass directly over such tanks except on special approval by the Chief Sanitary Engineer of the Florida State Board of Health.

Protection Against Freezing: All water pipes, tanks, appliances, and devices subject to freezing temperatures shall be effectively protected against freezing.

5-3. Material: "Water supply pipe.-Material for water supply pipes shall be of lead, cast iron, wrought iron, open hearth iron, steel, brass, or copper with approved fittings. All threaded ferrous pipe and fittings shall be zinc-coated or cement-lined."

Allowance for characteristics of water.-When selecting the material and size of pipe for water supply, due consideration should be given to the corrosiveness of the water and possible incrustation.

5-4. Water Supply to Buildings:

(a) Water service: The water service pipe shall be of sufficient size to furnish an adequate flow of water to meet the requirements of the building at peak demand.

(b) Water supply control: An accessible shut-off valve shall be provided on every water service pipe. Supply lines taken from pressure or gravity tanks shall be valved at or near their source.

(c) Shut-off valves: Separate stop cocks or valves, always accessible, shall be placed at the foot of each riser line, and, in multiple dwellings, for each group of fixtures controlled by one tenant on one floor. On each single unit, one valve control will suffice.

5-5. Size of Fixture Supply Branches: The minimum size of fixture branches and other supply outlets shall be as follows:

TABLE III

	INCH
Sill cocks.....	1/2
Domestic water heaters.....	1/2
Laundry trays.....	1/2

TABLE III (Continued)

	INCH
Sinks.....	1/2
Lavatories.....	3/8
Bathtubs.....	1/2
Water-closet tanks.....	3/8
Water-closet flush valves.....	1
Flush valves for pedestal urinals.....	1
Flush valves for wall or stall urinals.....	1/2

5-6. Relief Valves. A suitable pressure relief valve shall be installed on hot-water storage tanks. Suitable means shall be taken on the hot-water system to prevent the heating and storage of hot water heated to a higher temperature than boiling point at atmospheric pressure (212°F.). A pressure or temperature or combination pressure and temperature relief valve shall be considered suitable which has been tested and approved by the American Gas Association, and so located that there is no shut-off or check valve between tank and the relief valve.

5-7. Air Chambers: Quick-closing devices shall be provided with air chambers or shock absorbers.

5-8. Water Supply to Fixtures: All plumbing fixtures shall be provided with a sufficient supply of water for flushing to keep them in a sanitary condition. Every water closet or urinal shall be flushed by means of an approved tank or flush valve supplying at least 4 gallons per flushing for water closets and at least 2 gallons for urinals, and shall be adjusted to prevent the waste of water.

5-9. Outdoor Connections: An accessible shut-off with drain shall be provided for each outdoor connection in freezing climates.

Section (7) Hangers and Supports

6-1. Vertical Piping:

(a) Vertical piping shall be secured at points sufficiently close to keep pipe in alinement and carry the weight of the pipe.

(b) Vertical drainage piping shall also be supported at the base of the stack.

(c) Provision for expansion shall be provided as necessary.

6-2. Horizontal Piping: Horizontal piping shall be supported at points sufficiently close to keep it in alinement but at intervals not exceeding 10 feet.

6-3. Hangers: Hangers shall be made of suitable material of adequate strength and shall be securely attached to the building construction without the use of wooden plugs.

6-4. Underground Pipes: Underground piping shall be supported in such a manner that it will remain in alinement and so that undue stress on joints will be prevented.

Section (8) Soil and Waste Pipes for Sanitary Systems

7-1. Materials:

(a) Soil and waste piping for a sanitary drainage system within a building shall be of cast iron, galvanized iron or steel, or lead.

(b) The building drain to 5 feet outside of the building, when underground, shall be of cast iron.

(c) The building drain from 5 feet outside the building to sewer shall be of vitrified clay, or concrete.

7-2. Minimum Sizes: The minimum required sizes of soil and waste pipes, depending on location and conditions of service, shall be in accordance with the following sections and tables of this Section.

7-3. Fixture Units: The following table of fixture unit values designating the relative load weights of different kinds of fixtures shall be employed in estimating the total load carried by a soil or waste pipe and shall be used in connection with tables of sizes for waste and drain pipes in which the permissible load is given in terms of fixture units.

Table IV. Fixture units per fixture or group

Fixture and type of installation	Number of fixture units
Lavatory or wash basin:	
Public.....	2
Private.....	1
Water closet:	
Public.....	10
Private.....	6
Bathtub:	
Public.....	4
Private.....	2
Shower head:	
Public.....	4
Private.....	2
Pedestal urinal, public.....	10
Wall or stall urinal, public.....	5
Service sink.....	3
Kitchen sink, private.....	2
Bathroom group, private.....	8
Bathroom group with separate shower stall, private.....	10
Two or three laundry trays with single trap, private.....	3
Combination sink and laundry tray, private.....	3
Sewage ejector or sump pump, for each 25 gpm.....	50

7-4. Stacks to be Vertical: Soil and waste stacks shall extend in a vertical line from the highest to the lowest horizontal branch or fixture branch connected thereto, except as provided for in section 5, and shall be vented in accordance with the requirements of Section (9).

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7-5. Size of Soil and Waste Pipes: The total number of fixture units installed on a soil or waste stack or horizontal branch of given diameter shall be in accordance with table V. No soil or waste shall be smaller than the largest horizontal branch connected thereto.

TABLE V. PERMISSIBLE NUMBER OF FIXTURE UNITS ON HORIZONTAL BRANCHES AND STACKS

DIAMETER OF PIPE (INCHES)	FIXTURE	FIXTURE	DIAMETER OF PIPE (INCHES)	FIXTURE	FIXTURE
	UNITS ON 1	UNITS ON 1		UNITS ON 1	UNITS ON 1
	HORIZONTAL	STACK		HORIZONTAL	STACK
	BRANCH			BRANCH	
	NUMBER	NUMBER		NUMBER	NUMBER
1 1/4.....	1	2	3, SOIL.....	20	30
1 1/2.....	3	4	4.....	160	240
2.....	6	10	5.....	360	540
3, WASTE ONLY.....	32	48	6.....	640	960

7-6. Horizontal and Primary Branches:

(a) The required sizes of horizontal branches and primary branches of the building drain shall be in accordance with table VI.

TABLE VI. CAPACITIES OF HORIZONTAL BRANCHES AND PRIMARY BRANCHES OF THE BUILDING DRAIN

DIAMETER OF PIPE (INCHES)	PERMISSIBLE NUMBER OF FIXTURE UNITS				
	HORI- ZONTAL BRANCH AT MINI- MUM PERMIS- SIBLE SLOPE OR GREATER NUMBER	PRIMARY BRANCH			
		1/16-INCH	1/8-INCH	1/4-INCH	1/2-INCH
		FALL PER	FALL PER	FALL PER	FALL PER
		FOOT	FOOT	FOOT	FOOT
		NUMBER	NUMBER	NUMBER	NUMBER
1 1/4.....	1	2	2
1 1/2.....	3	5	7
2.....	6	21	26
3 WASTE ONLY.....	32	36	42	50
3 SOIL.....	20	24	27	36
4.....	160	180	216	250
5.....	360	360	400	480	560
6.....	600	600	660	790	940
8.....	1,200	1,400	1,600	1,920	2,240
10.....	1,800	2,400	2,700	3,240	3,780
12.....	2,800	3,600	4,200	5,000	6,000

In case the sanitary system consists of one soil stack only or of one soil stack and one or more waste stacks of less than 3-inch diameter, the building drain and building sewer shall be of the same nominal size as the primary branch from the soil stack as given in table VI.

7-7. Sumps and Receiving Tanks: All building subdrains shall discharge into a sump or receiving tank so located as to receive the sewage by gravity, from which sump or receiving tank the sewage shall be lifted and discharged into the building sewer by pumps, ejectors, or any equally efficient method. Such sumps shall either be automatically discharged or be of sufficient capacity to receive the building sewage and wastes for not less than 24 hours. Sump shall be provided with tight cover and separate vent.

Section (9) Vents and Venting:

8-1. Material: Vent pipes shall be of cast iron, zinc-coated (galvanized) wrought iron or steel or cement-lined steel or lead.

8-2. Protection of Trap Seals: The seal of every fixture trap in a plumbing system shall be adequately protected by a properly installed vent or system of venting. A stack vent, back vent, relief vent, dual vent, or a combination of two or more of these forms installed in the manner and within the limitations specified in sections 5, 6, 7, and 8, inclusive, shall be considered as adequate protection of trap seals in the sense of this division.

8-3. Stack Vents Required: Every soil or waste stack shall be extended vertically as a stack vent to at least 6 inches above the highest horizontal branch and then to the open air above the roof; or the stack vent and vent stack may be connected together within the building at least 6 inches above the flood level of the highest fixture, with a single extension from the connection to the open air.

8-4. Vent Stacks Required: A vent stack or main vent shall be installed with a soil or waste stack whenever relief vents, back vents, or other branch vents are required in two or more branch intervals. The vent stack shall terminate independently in the open air outside the building or may be connected with the stack vent as prescribed in section 3 and shall connect with the soil or waste stack through, at, or below the lowest horizontal branch or with the primary branch of the building drain.

8-5. Distance of Trap from Vent: Except for water closets, pedestal urinals, trap standard service sinks, and other fixtures which depend on siphon action for the proper functioning of the fixture, each fixture trap shall have a protecting vent located so that the total fall in the fixture drain from the trap weir to the vent fitting is not more than one pipe diameter and the developed length of drain from trap weir to vent fitting is not less than two pipe diameters nor more than 5 feet. A back vent or relief vent, preferably in the form of a continuous waste and vent, shall be installed within these limits as may be necessary for compliance with this requirement.

8-6. Dual Vents Permitted: A dual vent for two fixture traps installed as a vertical continuous waste and vent, or a stack vent in a dual capacity, may be employed under the following conditions and no additional vents for the traps thus

vented shall be required. When both fixture drains connect with a vertical drain or stack at the same level, and the developed length and total fall of each of the two fixture drains are within the limits given in section 5.

8-7. Group Vents Permitted:

(a) A lavatory trap and a bathtub or shower stall trap may be installed on the same horizontal branch with a back vent for the lavatory trap and with no back vent for the bathtub or shower stall trap, provided the vertical section of the lavatory drain is of not less than 1 1/2-inch diameter, connects with the tub or shower stall drain vertically, and the developed lengths of both fixture drains are within the limits given in section 5.

(b) Two lavatory traps and two bathtub or shower stall traps may be installed on the same horizontal branch with a dual vent for the lavatory traps and with no back vents for the tub or shower stall traps, provided that the horizontal branch, except the separate fixture drains, shall be at least 2 inches in diameter and the fixture drains for bathtubs or shower stalls connect as closely as practicable upstream or downstream from the vent by means of a drainage Y, and the developed length of bath fixture drains are within the limits given in section 5.

(c) Bathroom groups, each consisting of a water closet, lavatory, and a bathtub or shower stall, may be installed on a soil stack with any of the following forms of group venting.

(d) One bathroom group may be installed in the highest branch interval of the soil stack or on a vertical yoke-vented branch not less than 3 inches in diameter with no branch vents other than the yoke vent, provided each fixture drain connects independently to the soil stack in the highest branch interval and each fixture drain in all except the highest branch interval connects independently with the yoke-vented branch within the limits given in section 5.

(e) Two bathroom groups may be installed on each of two floors with the following form of venting:

Top floor bathrooms as described in (b). First floor bathrooms same as above except to have relief vent from water closets.

(f) Two bathroom groups with group venting in accordance with section 8-7 (a) and 8-7 (b) may be installed in the same branch interval of a soil stack, provided a relief vent is installed for the second and lower branch intervals from the top.

8-8. Size and Length of Main Vents: Vent stacks or main vents shall have a diameter of at least one-half that of the soil or waste stack, and shall be of larger diameter in accordance with the limits of length and number of fixture units as given in table VII. The length of the main vent for application with table VII shall be the total developed length as follows:

(a) From the lowest connection of the vent system with the soil stack, waste stack, or primary branch to the terminal of the vent, if it terminates separately to the open air.

TABLE VII. SIZE AND LENGTH OF MAIN VENTS

DIAMETER OF SOIL OR WASTE STACK (INCHES)	NUMBER OF FIXTURE UNITS ON SOIL OR WASTE STACK	MAXIMUM PERMISSIBLE DEVELOPED LENGTH OF VENT				
		1 1/4-INCH	1 1/2-INCH	2-INCH	2 1/2-INCH	3-INCH
		VENT	VENT	VENT	VENT	VENT
		FEET	FEET	FEET	FEET	FEET
1 1/4.....	2	75
1 1/2.....	8	70	150
2.....	24	28	70	300
3.....	40	20	80	260	650
3.....	80	18	75	240	600
4.....	310	30	95	240
4.....	620	22	70	180

(b) From the lowest connection of the vent system with the soil stack, waste stack, or primary branch to the stack vent plus the developed length of the stack vent to its terminal in the open air, if the stack vent and vent stacks are joined with a single extension to the open air.

8-9. Size of Back Vents and Relief Vents: The nominal diameter of a back vent, when required, shall be not less than 1 1/4 inches nor less than one-half the diameter of the drain to which it is connected, and under conditions that require a relief vent for approved forms of group venting, the sum of the cross sections of all vents installed on the horizontal branches in one branch interval shall be at least equal to that of either the main vent of the largest horizontal branch in the branch interval.

8-10. Frost Closure: In cold climates adequate provision shall be made to guard against frost closure of vents by increasing the pipe at least 3 inches below the roof to not less than 3 inches, or by other means.

8-11. Location of Vent Terminals: No vent terminals from the sanitary drainage system shall be within 12 feet of any door, window, or ventilating opening of the same or an adjacent building unless it is at least 3 feet higher than the top of such opening. Extensions of vent pipes through a roof shall terminate at least 1 foot above it and shall be properly fastened. Vent terminals extending through walls shall not terminate within 12 feet horizontally of any adjacent building line, shall be turned to provide a horizontal opening downward, shall be effectively screened, and shall be properly flashed, calked, or otherwise sealed.

Section (10). Storm Drains

9-1. General: Roofs and paved areas, yards, courts, and court yards shall be drained into the storm sewerage system or the combined sewerage system, but not into sewers intended for sanitary sewage only. When connected with a combined sewerage system, storm drains, the intakes of which are within 12 feet of any door, window, or ventilating opening, if not at least 3 feet higher than the top of such opening, shall be effectively trapped. One trap on the main storm drain may serve for all such connections. Traps shall be set below frost line or on the inside of the building. Where there is no sewer accessible, storm drainage shall discharge

into the public gutter, unless otherwise permitted by the proper authorities, and in such case need not be trapped.

9-2. Leaders and Gutters:

(a) Inside leaders, when placed within the walls of a building or run in a vent or pipe shaft, shall be of cast iron, zinc-coated (galvanized) wrought iron or steel, or cement-lined steel or lead pipe.

(b) Outside leaders may be of sheet metal. When of sheet metal and connected with a building storm drain or storm sewer, they shall be connected to a cast-iron drain extending not less than 3 inches above the finish grade. A sheet metal leader along a public driveway shall be properly protected against injury.

(c) Roof gutters shall be of metal or other materials suitable for forming an effective open channel for collecting water and conducting it to the leaders and suitable for making a tight connection with the leaders.

9-3. Size of Storm Drains and Leaders:

(a) Storm drains of a building shall be of ample size to convey the estimated storm water from the roof gutters to the street sewer or other approved place of discharge without overflow and without producing dangerously high pressures in any building drain or leader. The estimated flow shall be based on the maximum expected rate of rainfall and estimated rate of flow of storm sewage from other sources. The tables in this section pertaining to leaders and building storm drains are based on the horizontal projection of the roof area, a rate of rainfall of 4 inches per hour and limited slopes as indicated in the tables.

(b) The area drained into or by a vertical leader or a sloping leader or connecting pipe having a slope of 1/2 inch fall per foot or greater shall not exceed the values given in table E.

Table E. Maximum roof area for leaders

Diameter of leader or pipe, inches	Maximum roof area, square feet
2	500
3	1,500
4	3,100

TABLE VIII. MAXIMUM ROOF AREA FOR BUILDING STORM SEWERS OR DRAINS

DIAMETER OF PIPE (INCHES)	MAXIMUM ROOF AREA FOR DRAINS OF VARIOUS SLOPE			
	1/16-INCH FALL PER FOOT	1/8-INCH FALL PER FOOT	1/4-INCH FALL PER FOOT	1/2-INCH FALL PER FOOT
	SQ. FT.	SQ. FT.	SQ. FT.	SQ. FT.
2	350	500
3	750	1,050	1,500
4	1,550	2,150	3,100
5	1,800	2,700	3,600	5,400
6	3,000	4,200	6,000	8,400
8	5,900	8,700	11,900	17,400
10	9,800	15,200	19,600	30,400
12	15,900	24,700	31,800	49,400

(c) The roof area drained into a building storm sewer or into a main storm drain or any of its branches shall not exceed the values given in table VIII.

(d) Roof area or drained area as applying in the preceding tables of this section shall be the horizontal projection of the area, except that where a building wall extends above the roof or court in such a manner as to drain onto the roof or court, due allowance for the additional run-off.

9-4. Separate and Combined Drains:

(a) The sanitary and storm drainage systems of a building shall be entirely separate, except that where a combined sanitary and storm street sewer is available, the storm drains may connect to a combined sanitary and storm building drain or sewer at least 10 feet downstream from any primary branch of the sanitary system. Connections between the sanitary and storm systems shall be made at the same grade by means of a single wye fitting.

(b) Up to the point of combining into one system, the sizes of the storm and sanitary branches shall be as required for separate storm and sanitary systems and, where combined, the size shall be proportionately increased.

9-5. Closed System Required: When connected with a combined sanitary and storm sewerage system, the building storm drainage piping shall form a closed system with water-tight joints, except for its outlet and intake openings.

9-6. Overflow Pipes: Overflow pipes from cisterns, supply tanks, expansion tanks, and drip pans shall connect with any building sewer, building drain, or soil pipe only by means of an indirect connection.

9-7. Subsoil Sumps: Subsoil drains below the main sewer level shall discharge into a sump or receiving tank, the contents of which shall be automatically lifted and discharged into the drainage system.

9-8. Construction of Subsoil Drains: Where subsoil drains are placed under the cellar floor or used to encircle the outer walls of a building, they shall be made of open-jointed drain tile or earthen ware pipe, not less than 4 inches in diameter. When the building drain is subject to backwater, the subsoil drain shall be protected by an accessibly located automatic back pressure valve before entering the building sewer or drain. If such drains are connected with the sanitary sewer or with a combined system, they shall be properly trapped. They may discharge to an area drain.

Section (11) Indirect Connections to Waste Pipes

10-1. Indirect Wastes: Waste pipes from the following shall not connect directly with any building drain, soil, or waste pipe: a refrigerator, ice box, or other receptacle where food is stored; an appliance, device, or apparatus used in the preparation or processing of food or drink; an appliance, device or apparatus using water as a cooling or heating medium; a sterilizer, water still, water treatment device, or water operated device.

Such waste pipes shall in all cases empty into and above the flood level of an open plumbing fixture. Indirect waste connections shall not be located in inaccessible or unventilated cellars or other spaces.

10-2. Size of Refrigerator Wastes: Refrigerator waste pipes shall be not less than 1 1/4 inches in diameter for one opening; 1 1/2 inches for 2 or 3 openings;

and 2 inches for 4 to 12 openings. Each opening shall have a trap and cleanout so installed as to permit proper flushing and cleaning of the waste pipe.

Section (12) Maintenance

11-1. Defective Plumbing: Any part of the plumbing system found defective or in an insanitary condition shall be repaired, renovated, replaced, or removed within 30 days upon written notice from the authority having jurisdiction over plumbing.

11-2. Temporary Toilet Facilities: Toilet facilities provided for the use of workmen during the construction of any building shall be maintained in a sanitary condition.

11-3. Condensate and Blow-off Connections: No direct connection of a steam exhaust, boiler blow-off, or drip pipe shall be made with the building drainage system. Waste water when discharged into the building drainage system shall be at a temperature not higher than 140°F. Where higher temperatures exist, proper cooling methods shall be provided.

Section (13) Inspection and Tests

12-1. Inspection: All piping, traps, and fixtures of a plumbing system shall be inspected by the authority having jurisdiction over plumbing to insure compliance with the requirements of this text and the installation and construction of the system in accordance with the approved plans.

12-2. Tests Required: Every plumbing system shall be subjected to tests for tightness. The complete water supply system of the building shall be subjected to a water or air pressure test. The drainage system within or under the building shall be subjected to a water or air pressure test before the pipes are concealed or the fixtures are set in place, and the sanitary drainage and vent system shall be subjected to a final smoke or air pressure test after the system has been completed and the fixture traps have been connected, if required by local practice. The authority having jurisdiction over plumbing may require the removal of any plug or cap during the test to determine whether the pressure has reached all parts of the system. He may modify or change the order of any of the tests prescribed in sections 5, 6, and 7 or may substitute a different test to meet special conditions; provided that the tests used are, in his opinion, as effective as those required in the sections enumerated.

12-3. Notification for Test:

(a) It shall be the duty of the plumber to notify the authority having jurisdiction over plumbing and the owner, or his authorized agent, orally by telephone, or in writing, not less than one working day before the work is to be inspected or tested.

(b) It shall be the duty of the plumber to make sure that the work will stand the test prescribed before giving the above notification.

(c) If the authority having jurisdiction over plumbing finds that the work will not stand the test, the plumber shall be required to renotify the authority.

12-4. Labor and Equipment for Tests: The equipment, material, power, and labor necessary for the inspection and test shall be furnished by the plumber, unless otherwise provided by the authority having jurisdiction over plumbing.

12-5. Tests of Drainage System:

(a) Water test. A water test may be applied to the system in its entirety or in sections. If applied to the entire system, all openings in the piping shall be tightly closed, except the highest opening, and the system filled with water to the point of overflow. If the system is tested in sections, each opening shall be tightly plugged (except the highest opening of the section under test) and the section shall be filled with water. In testing successive sections at least the upper 10 feet of the next lower section shall be retested (except the uppermost 10 feet of the system) and shall have been subjected to at least a 10 foot head of water.

The water level shall remain constant without any further addition for sufficient time to inspect the entire section under test, but in no case less than 15 minutes.

(b) Air test. In place of the water test, an air test may be applied as follows: With all openings tightly closed, air shall be forced into the system until there is a uniform pressure sufficient to balance a column of mercury 10 inches in height (or 5 pounds per square inch) on the entire system or section under test. The air pressure shall be maintained on the system or section without any further addition of air for a sufficient time to determine tightness but in no case for less than 15 minutes.

12-6. Final Test: Final test, if required by local practice, shall be applied after all fixtures have been permanently connected and all trap seals filled with water, a smoke or air test under a pressure of approximately 1-inch water column shall be applied to the sanitary system.

In the case of a smoke test, a thick penetrating smoke produced by one or more smoke machines (not by chemical mixtures) shall be introduced into the entire system through a suitable opening. As the smoke appears at the stack openings, they shall be closed and a pressure equivalent to 1-inch water column shall be applied.

12-7. Tests of the Water Supply System: The water supply system shall be tested in its entirety by filling the entire system with water under a pressure of at least 100 pounds per square inch, or by applying air pressure of at least 35 pounds per square inch (70 inches of mercury column) in case the water test is not feasible or not desirable. The test in either case shall be applied for sufficient time to determine tightness.

12-8. Final Condition: All parts of the plumbing system and associated equipment shall be otherwise tested and adjusted to work properly and be left in good operating condition.

After each of the above tests has been made and proved acceptable, the authority having jurisdiction over plumbing shall issue a written approval.

12-9. Defective Work:

(a) If inspection or test shows defects, such defective work or material shall be replaced and inspection and the tests repeated.

(b) All repairs to piping shall be made with new material, no calking of screwed joints, cracks, or holes will be acceptable.

12-10. Tests of Leaders: Leaders and their roof connection within the walls of buildings, or their branches on an outside system where such branches connect with the building drain or are less than 3 feet from the wall of the building, shall be

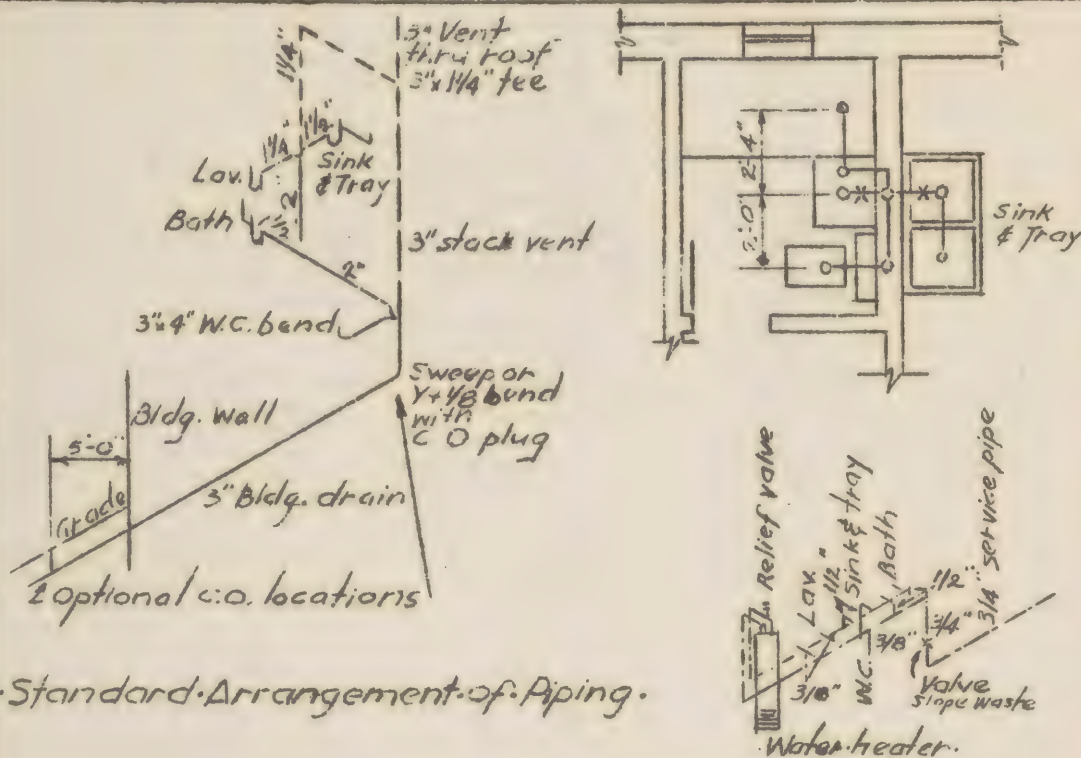
tested by the water or air test. Branches on the outside system may be tested in connection with the house drain.

12-11. Certificate of Approval: Upon the satisfactory completion and final test of the plumbing system, a certificate of approval shall be issued by the authority having jurisdiction over plumbing to the plumber to be delivered to the owner.

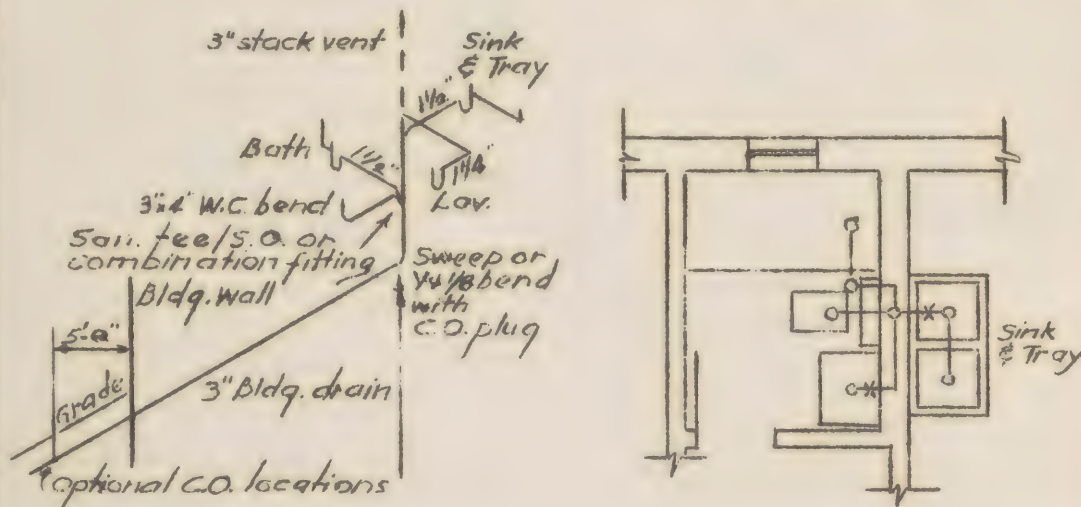
12-12. Test of Defective Plumbing: The smoke or air test shall be used in testing the sanitary condition of the plumbing system of a building where there is a reason to believe that the system has become defective. In plumbing found defective by the authority having jurisdiction over plumbing, the alterations required shall be considered as new plumbing.

The Sections of this Chapter were adopted by the State Board of Health in executive session on March 22, 1942, to be effective from that date.

ONE STORY - ONE FAMILY.

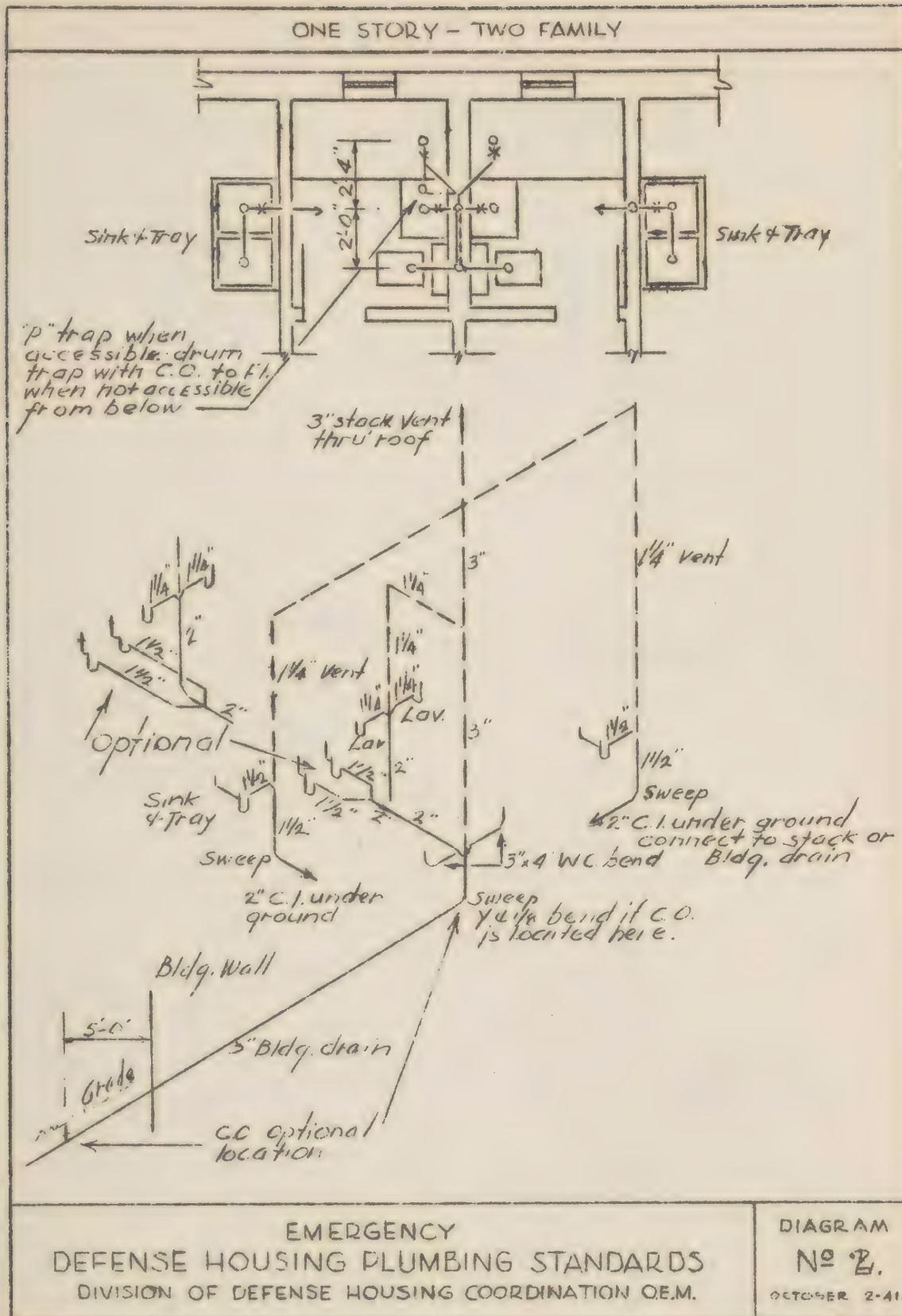


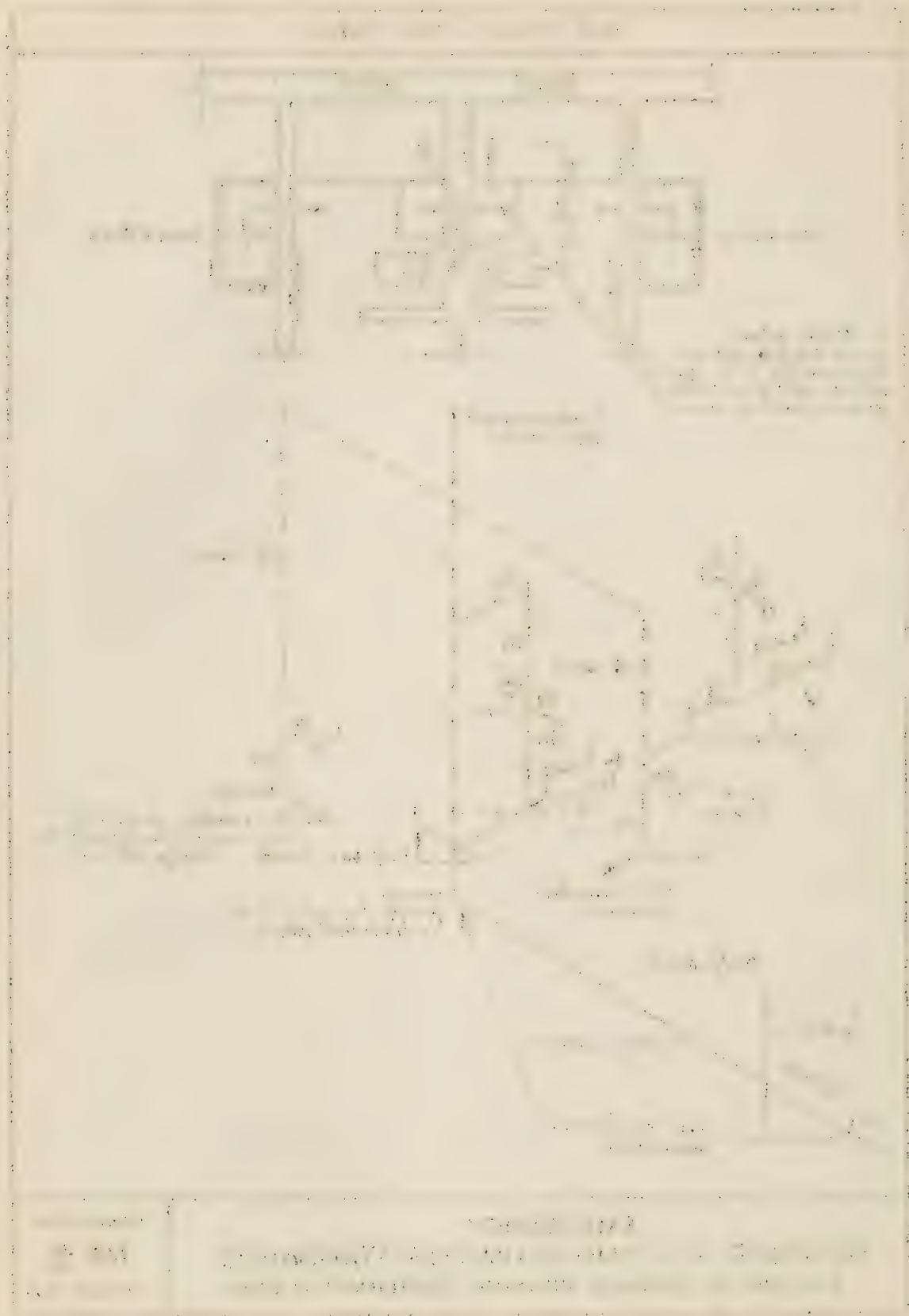
Standard Arrangement of Piping.

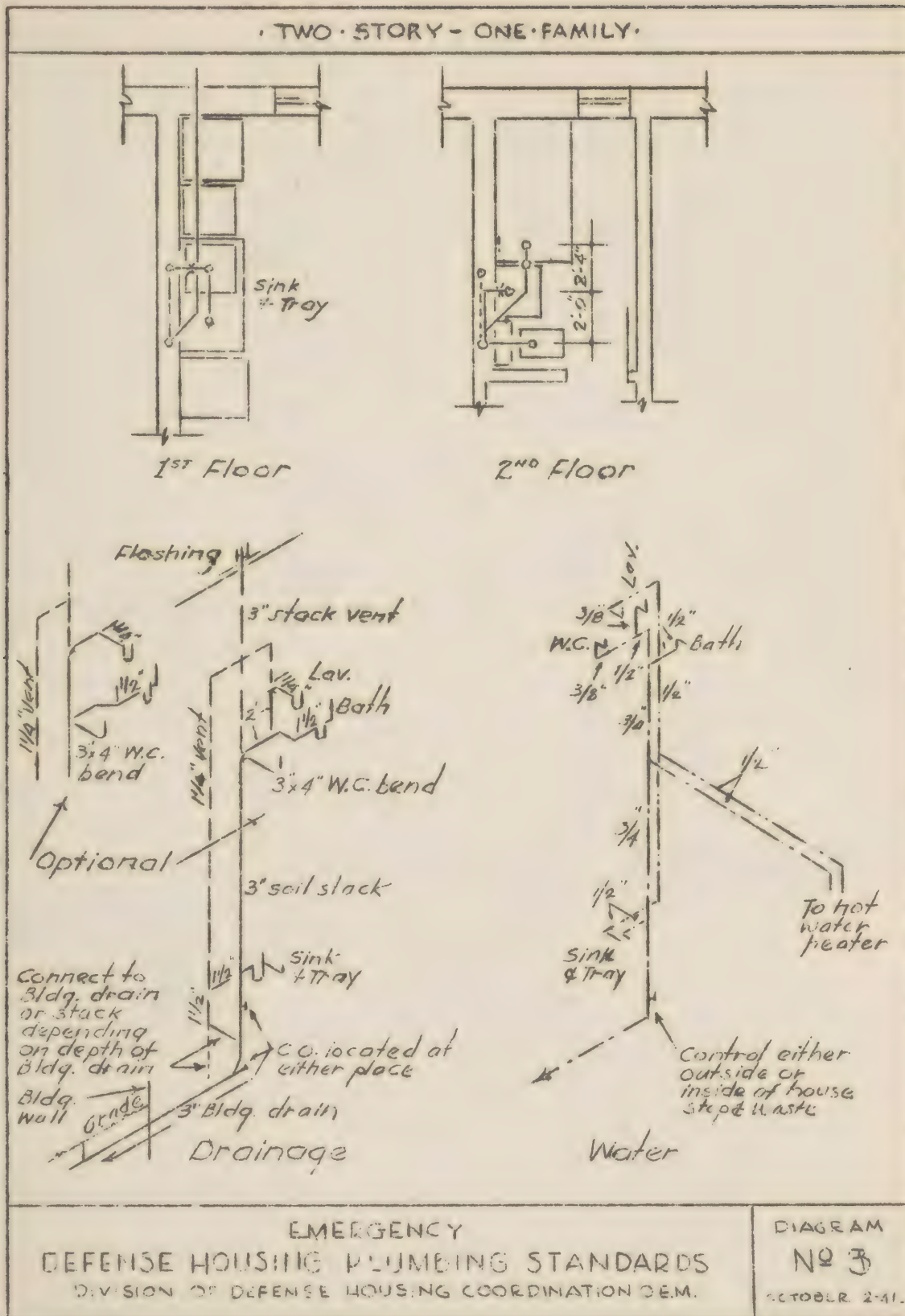


Optional Arrangement where Local Practice will Permit

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<p>2. Subject of the letter</p>	<p>Re: [illegible]</p>
<p>3. Date of the letter</p>	<p>Dec 12, 1917</p>
<p>4. Name of the person or organization from whom the letter is received</p>	<p>Mr. J. H. Smith</p>
<p>5. Name of the person or organization to whom the letter is addressed</p>	<p>Mr. J. H. Smith</p>

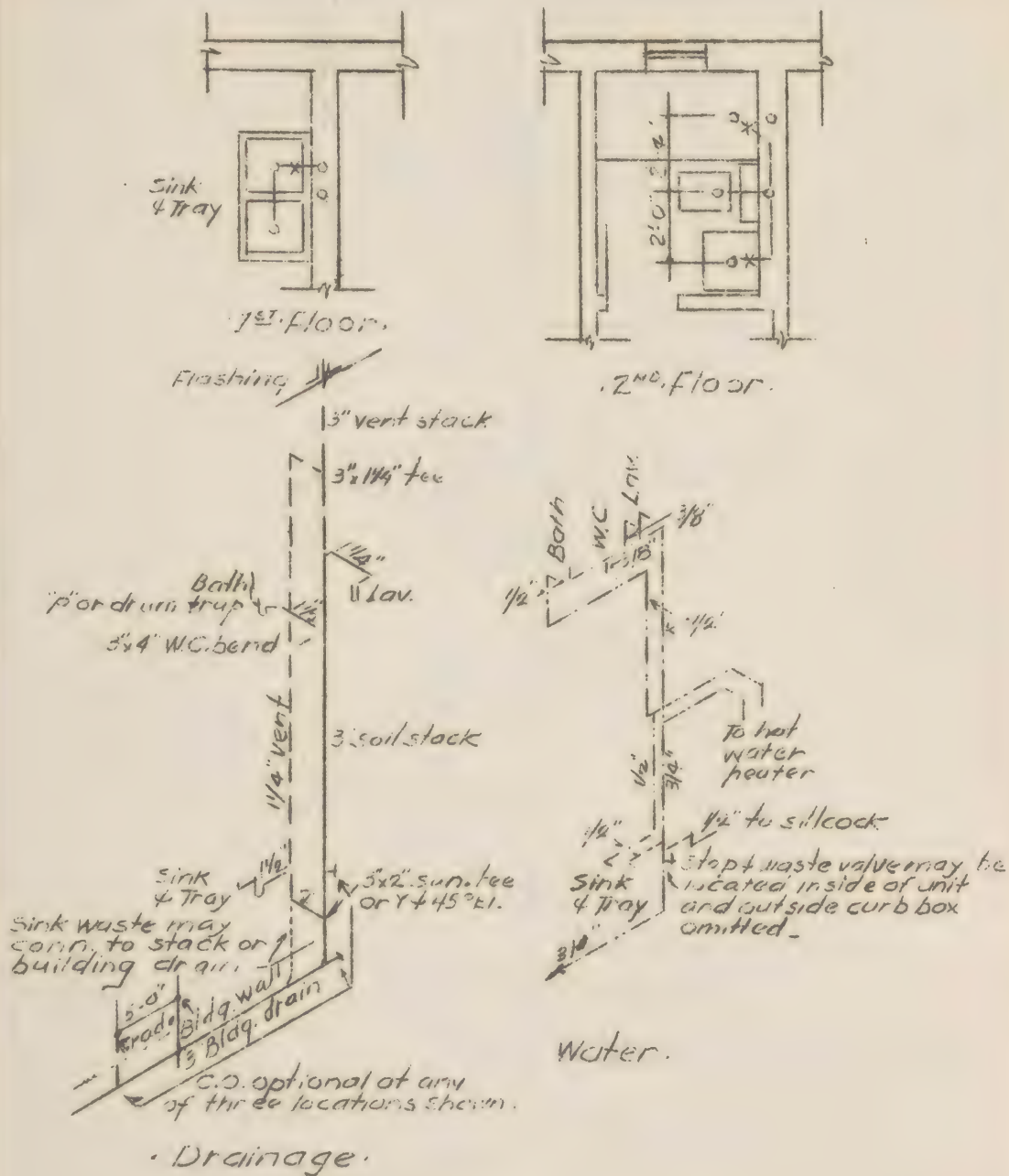








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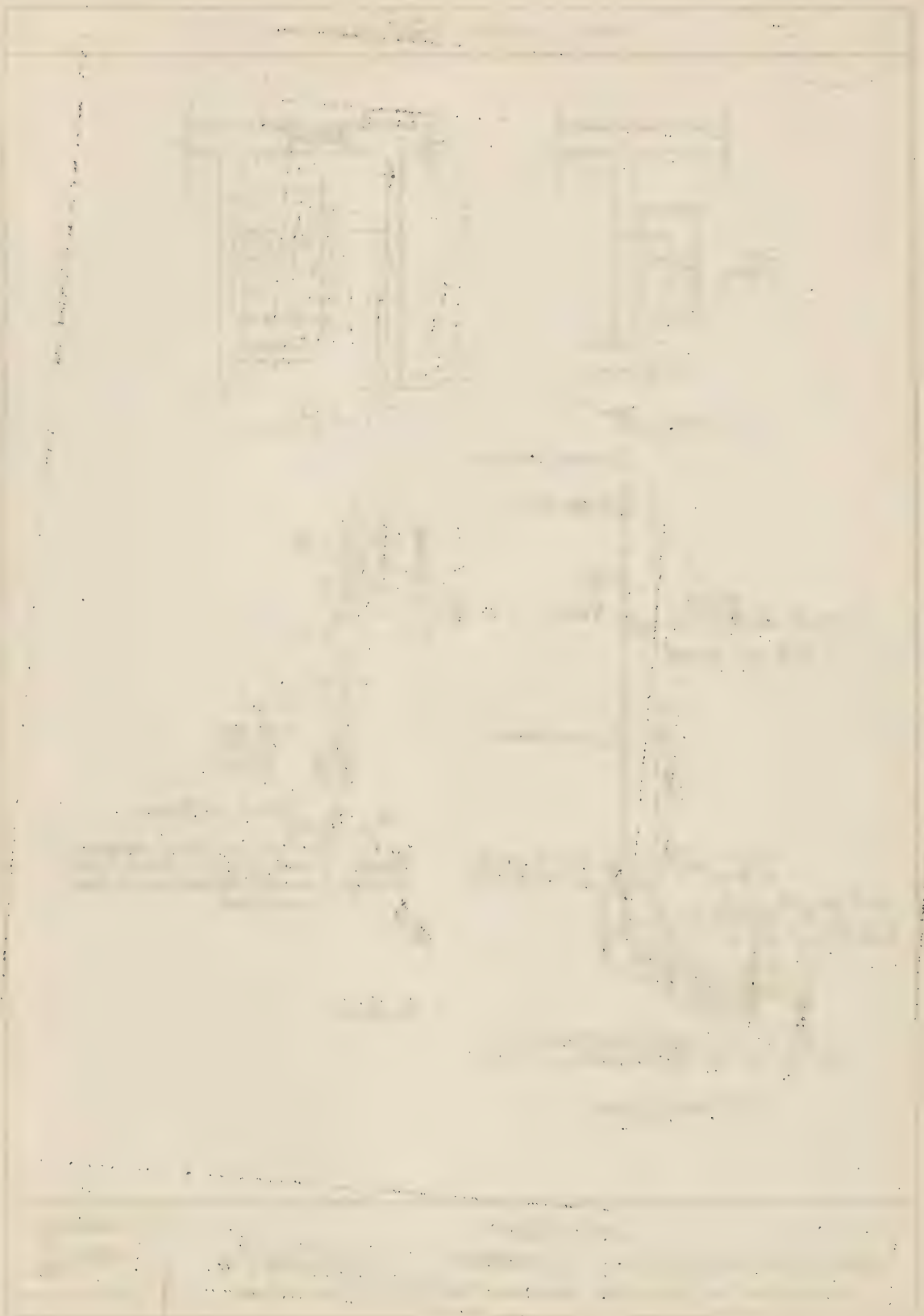


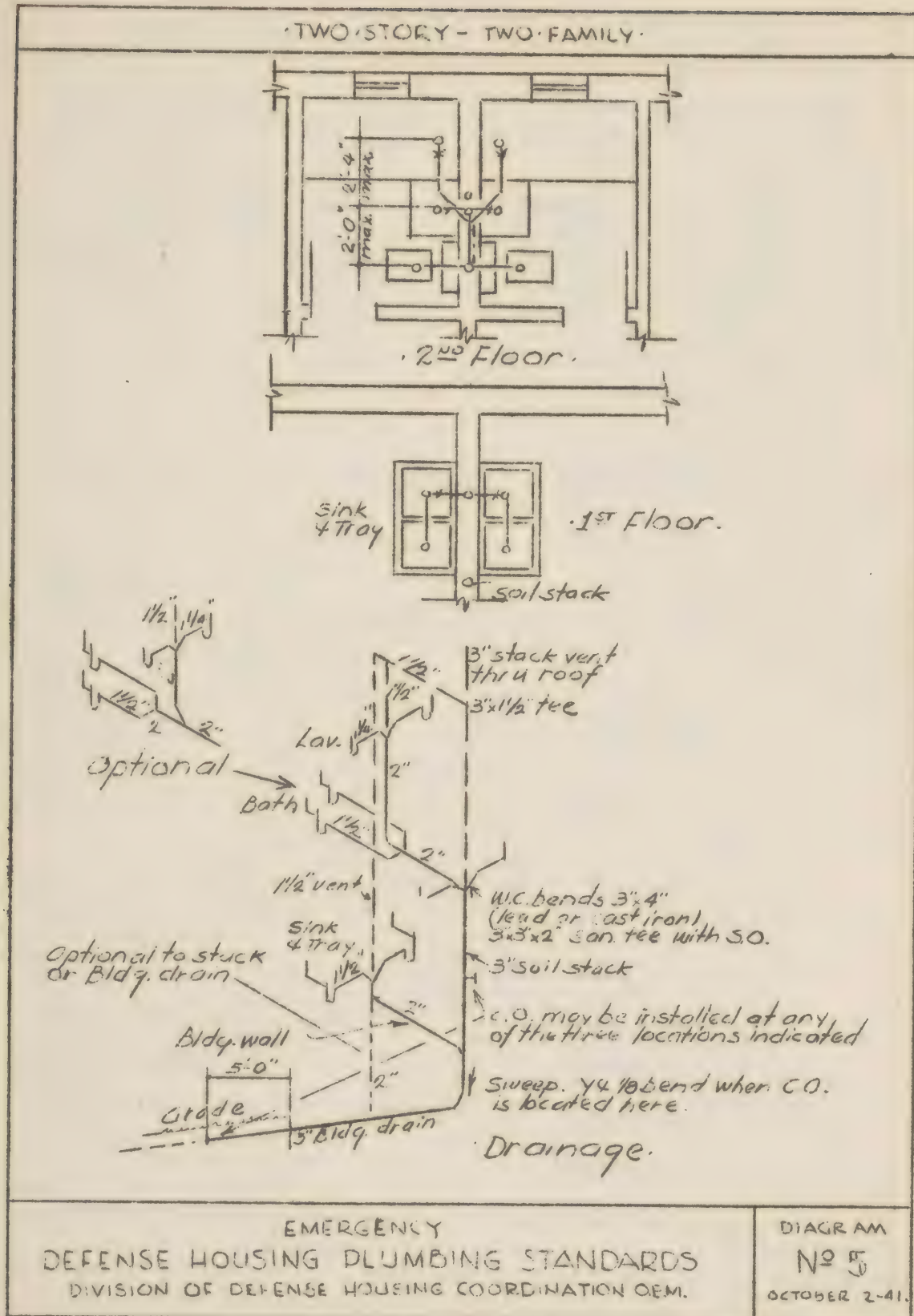
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DEFENSE HOUSING PLUMBING STANDARDS
DIVISION OF DEFENSE HOUSING COORDINATION C.E.M.

DIAGRAM

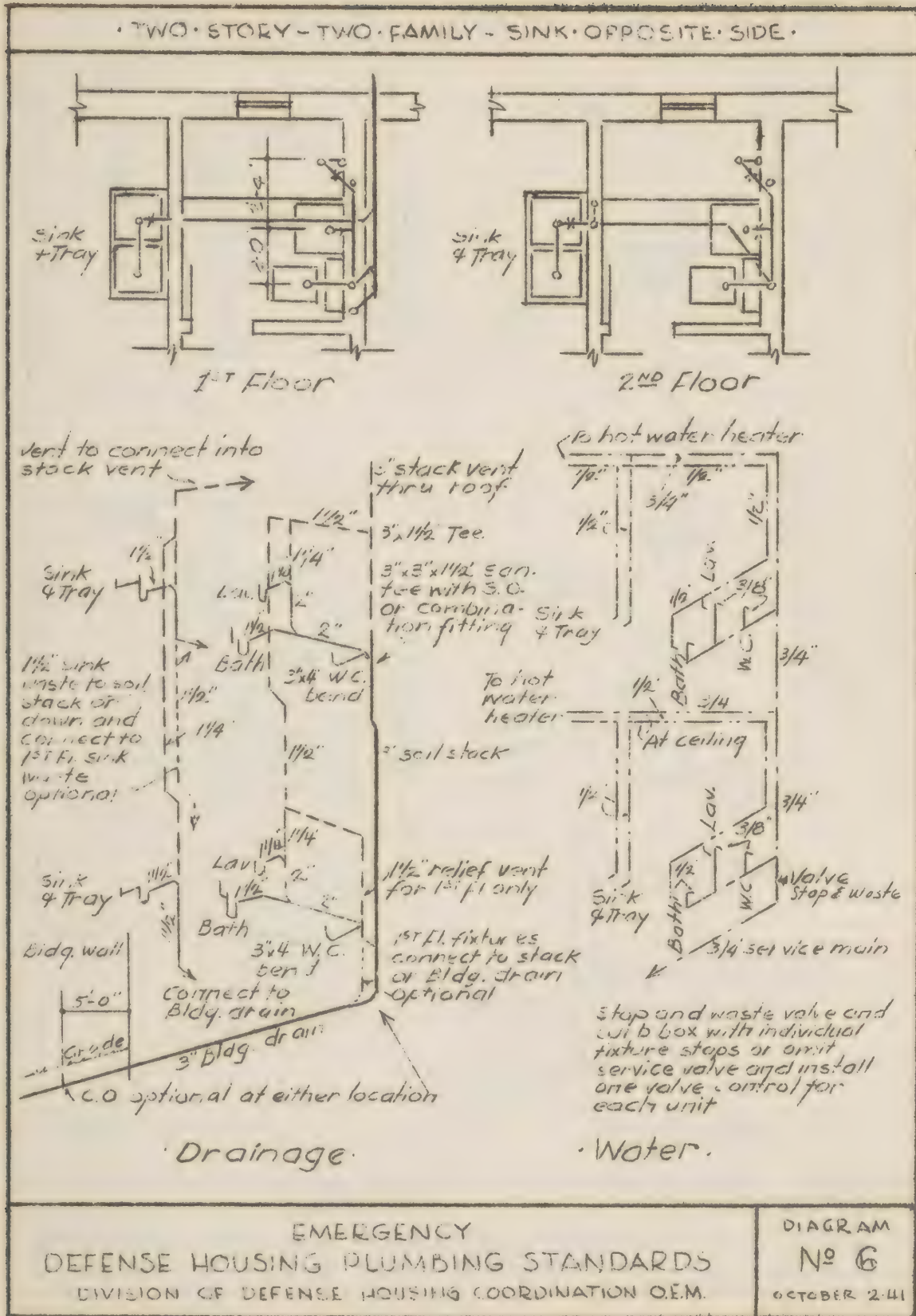
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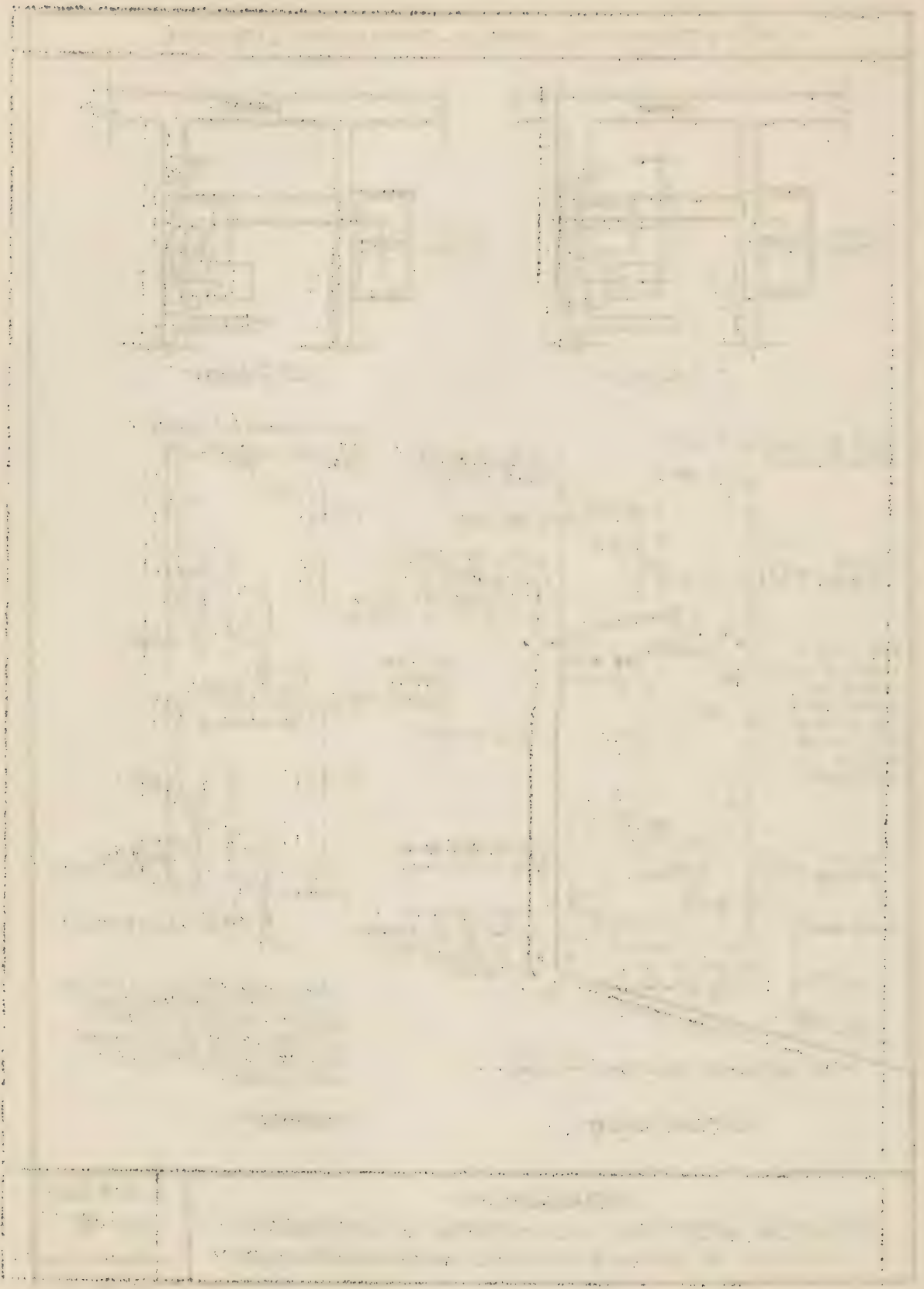
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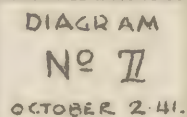


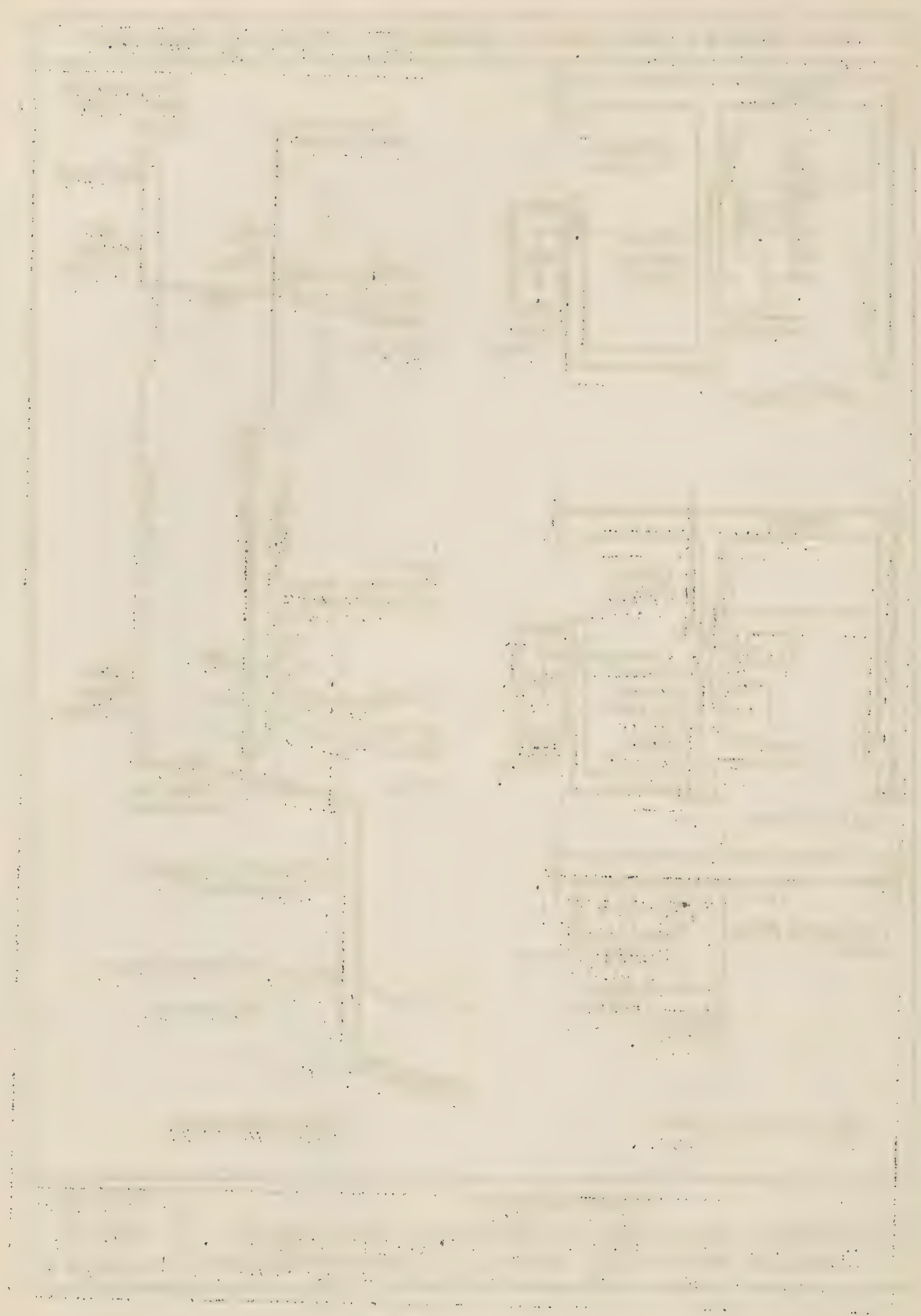


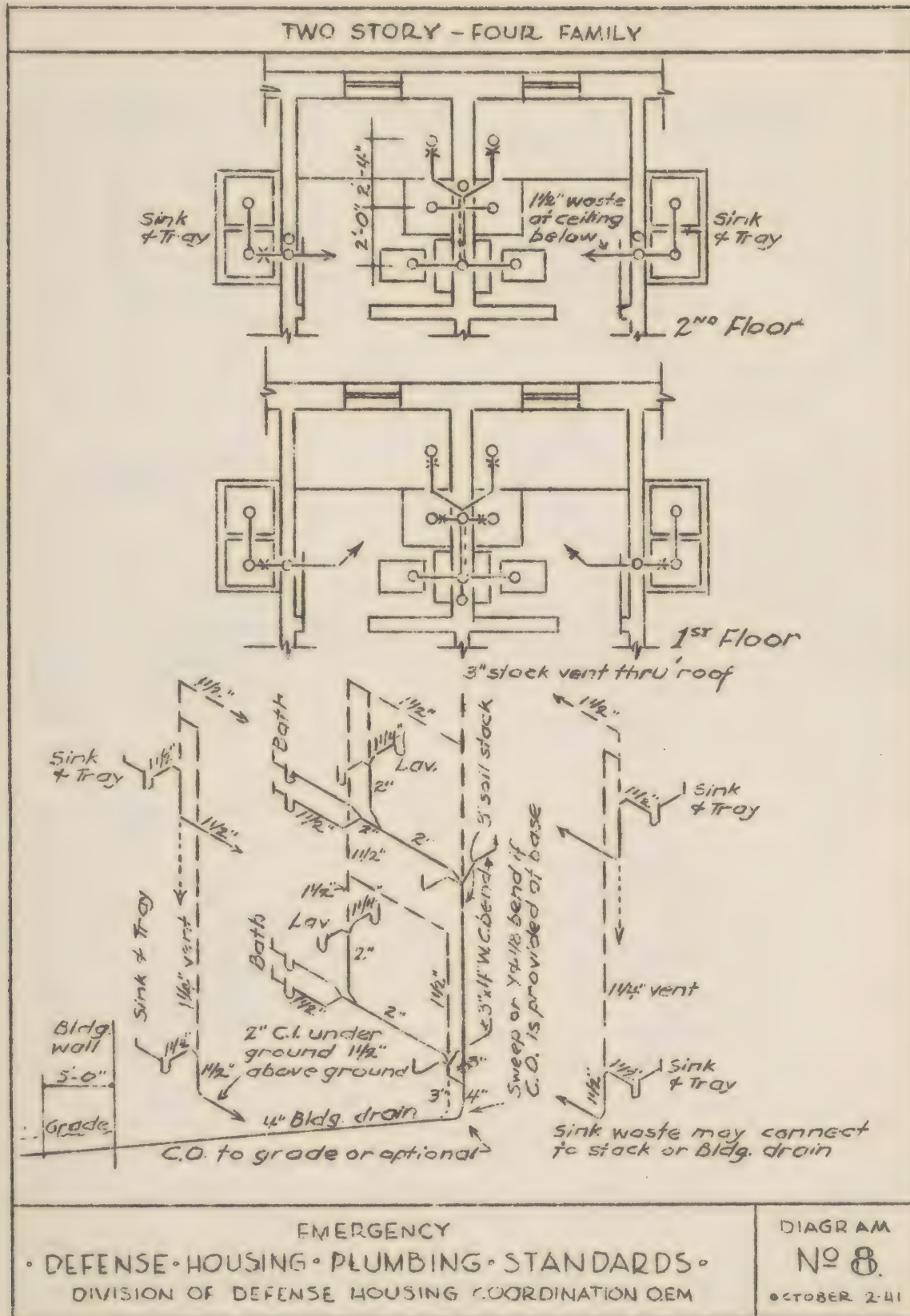
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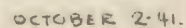












FLORIDA STATE SANITARY CODE

CHAPTER X

Restaurants and Eating Places

Section (1) Definitions.

(a) Restaurant. The term restaurant as used in this Chapter shall mean any hotel dining room, public restaurant, public dining room, lunch counter, cafeteria, dining car, soda fountain, sandwich stand, luncheonette, steamboat, or other establishment where food or drink for consumption on the premises is prepared for sale or sold.

(b) Cooking utensils. Cooking utensils shall include all kitchenware, glassware, utensils, and other containers with which food or drink is prepared and cooked or stored, and does not come in contact with patrons of the establishment and not used in any connection with the eating of food.

(c) Eating utensils. Eating utensils shall include all tableware, glassware, crockery, knives, forks and spoons or other containers or articles that come in contact with the patrons of the establishment or employees or other persons in eating the food or drink.

(d) Bactericidal treatment. A bactericidal treatment is the application of a process for the destruction of bacteria, which does not adversely affect the health of the food or drink consumer, and which is effective in the destruction of bacteria. The most usual bactericidal agencies of this class are hot water or steam or chlorine or some compound releasing free chlorine.

(e) Employee. The term "employee" shall mean any person who handles food or drink during preparation or serving, or who comes in contact with any eating or cooking utensil, or who is employed at any time in a room in which food or drink is prepared or served.

(f) The term "Health Officer" shall mean the health authority of any incorporated town or county or his accredited representative, or where no such exists, the State Health Officer or his accredited representative.

(g) Person. The work "person" shall mean person, firm, corporation or association.

Section (2) Permits and Grading. The county health officer or municipal health officer by municipal ordinance may require permits with or without a system of grading in his jurisdiction for the operation of a

restaurant such permits being revocable by him for violation of the Code. Where such permits or grades are required they shall be posted in a conspicuous place in the restaurant.

Section (3) Unwholesome food. Food and drink shall be clean, wholesome and free from spoilage. The health officer shall inspect all food and materials used for food and shall condemn and destroy all food found unwholesome or not in compliance with provisions of the Sanitary Code. All milk, milk products, ice cream and other frozen desserts shall be of the best grade available in the community and grade approved by the health officer. Milk and milk products shall be served from the original containers in which they were received from the distributor; provided that this requirement shall not apply to cream served to patrons for coffee and cereals. All oysters and clams shall be from sources approved by the State Board of Health, or, if from outside the State, from a producer certified by U. S. Public Health Service.

Section (4) Walls and ceilings. Walls and ceilings shall be of such materials as to be easily cleaned and kept in a clean condition.

Section (5) Floors. The floors of all rooms in which food or drink is stored, prepared or served, or in which utensils are washed, shall be of such construction as to be easily cleaned, shall be smooth and shall be kept clean and in good repair. Kitchen floors shall be impervious to water.

Section (6) Lighting. All rooms in which food is stored, prepared or eaten, toilets and lavatories, shall be well lighted, both with natural and artificial light. In dining room, kitchen or where food is prepared, the lighting shall be such that a person with normal vision can read ordinary newspaper print eighteen inches from the eyes.

Section (7) Ventilation. All rooms in which food is eaten, cooked, or prepared and toilets and washrooms shall be well ventilated.

Section (8) Toilet facilities. Adequate toilet facilities, lavatories, and urinals shall be provided for employees and for patrons in accordance with provisions of Chapter VIII of this Code. Plumbing shall comply with Chapter IX of this Code and local plumbing ordinances.

Section (9) Water supply. An adequate supply of potable water under pressure shall be provided to meet provisions of Chapter III of this Code. Sanitary drinking fountains or individual paper cups shall be provided. Drinking water may be served to patrons in properly sterilized glasses when served at tables or lunch counter.

Section (10) Construction of utensils and equipment. All eating and cooking utensils and all show and display cases or windows, counters, shelves,

tables, refrigerating equipment, sinks and other equipment or utensils used in connection with the operation of a restaurant shall be so constructed as to be easily cleaned and shall be kept in good repair.

Section (11) Cleaning of equipment. All equipment, including display cases or windows, counters, shelves, tables, refrigerators, stoves, hoods, and sinks, shall be kept free from dust, dirt, insects, and other contaminating material. All cloths, towels, aprons, clothing, etc., used by chefs, waiters, and other employees shall be kept clean. Table cloths shall be clean, and all patrons served with a fresh clean napkin. Individual paper napkins are satisfactory. Single service containers shall be used only once.

Section (12) Cleaning of cooking utensils. Cooking utensils after each use shall be thoroughly washed with soap or other effective cleansing agent, and hot water (not less than 110 degrees F.). After rinsing they must be either subjected to live steam in a close compartment for at least five minutes, or immersed for not less than two minutes in water the temperature of which is not less than 170 degrees F. Large pieces of equipment that cannot be immersed shall be rinsed thoroughly with boiling water. All cooking utensils, except those used for frying, shall show no visible signs of grease when handled with the hands. Two-compartment tanks must be used, one for washing and one for rinsing.

Section (13) Cleaning and sterilization of eating utensils. All eating utensils must be thoroughly washed with soap or other effective cleansing agent, in water whose temperature is not less than 110 degrees F. after each use, rinsed and then subjected to one of the following processes:

- (a) Exposure for at least 5 minutes to live steam in a closed compartment.
- (b) Immersion for at least 2 minutes in hot water, the temperature of which is not less than 170 Degrees F.
- (c) Immersion for at least 2 minutes in a chlorine solution which shall be made up at a strength not less than 100 parts per million and shall not be used after its strength has been reduced below 50 parts per million.
- (d) Treatment by any other bactericidal process approved by the State Health Officer.

When a chlorine or other chemical treatment is used, a three compartment washstand shall be provided and used, the first compartment to be for washing, the second for rinsing, and the third for chlorine or chemical immersion.

Section (14) Storage and handling of utensils. After bactericidal treatment no utensil shall be stored except in a clean dry place protected from flies, dust, or other contamination, and no utensil shall be handled except in a manner, insofar as practicable, to prevent contamination. Single service utensils shall be purchased only in sanitary containers and stored in a clean dry place until used.

Section (15) Refrigeration. All perishable food or drink, including cream-filled pastries, shall be kept at or below 50 degrees F. except when being prepared or served. Waste water from refrigeration equipment shall be handled in compliance with Chapter IX of this Code.

Section (16) Flies and other insects. All parts of the restaurant shall be kept free from flies or other insects. All windows, doors, and other openings to outer air shall be tightly and effectively screened with nothing larger than 16 mesh screen. Screens shall be kept in perfect repair. Doors shall be self-closing and open outward,

Section (17) Storage and display of food and drink. All food and drink shall be so stored and displayed as to be protected from dust, flies, vermin, handling, droplet infection, overhead leakage and other contamination. No animals or fowls shall be kept or allowed in any room in which food or drink is prepared, eaten or stored.

Section (18) Poisonous materials. No article, polish, or other substance containing any cyanide preparation shall be used for the cleansing or polishing of eating or cooking utensils. No material poisonous to man shall be used in eliminating rats or insects, except as approved by the health officer.

Section (19) Cleanliness of employees. All employees shall wear clean outer garments, and shall keep their hands clean at all times when handling food, drink, utensils or equipment.

Section (20) Premises. The surroundings of all restaurants shall be kept clean and free of litter or rubbish. None of the operations connected with a restaurant shall be conducted in any room used for domestic purposes, or shall anyone sleep in any rooms used for cooking, storing, preparing, or eating food. Adequate lockers or dressing rooms shall be provided for employees' clothing. Soiled linen, coats, and aprons shall be kept in containers provided for this purpose.

Section (21) Health of employees. No person suffering from a communicable disease, or is known to be, or suspected of being a carrier of organism causing a communicable disease, shall be employed in a restaurant or permitted to remain on the premises. Each employer shall have in his possession a certificate in writing for each employee from a health officer approved by the State Board of Health, or a

registered medical physician, stating that the employee has been thoroughly examined, including a Wasserman or other recognized blood test for syphilis, and that said employee is found not suffering from any disease in a communicable stage. Such certificate shall show the date of examination, and shall not be accepted as in compliance with this section after a period of six months from this date. Both employer and employee shall be held responsible for violation of the requirements of this section.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

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CHAPTER XI

Milk and Cream

Rules and regulations defining "milk" and certain "milk products", "milk producer," "pasteurization," etc., prohibiting the same of adulterated and on misbranded milk and milk products, requiring permits for the same of milk and milk products, regulating the inspection of dairy farms and milk plants, the examination, grading, labeling, placarding, pasteurization, regrading, distribution, and sale of milk and milk products, providing for the publishing of milk grades, the construction of future dairies and milk plants, the enforcement of these rules and regulations, and the fixing of penalties.

Be it ordained by the Board of Health of the State of Florida as follows:

Section (1) Definitions. The following definitions shall apply in the interpretation and the enforcement of these rules and regulations.

(a) Milk. Milk is hereby defined to be the lacteal secretion obtained by the complete milking of one or more healthy cows, excluding that obtained within 15 days before and 5 days after calving, or such longer period as may be necessary to render the milk practically colostrum free; which contains not less than 8.5 percent of milk solids not fat, and not less than 3 1/4 percent of milk fat.

(b) Milk fat or butter fat. Milk fat or butter fat is the fat of milk.

(c) Cream and sour cream. Cream is a portion of milk which contains not less than 18 percent milk fat. Sour cream is cream the acidity of which is more than 0.20 percent, expressed as lactic acid.

(d) Skimmed milk. Skimmed milk is milk from which a sufficient portion of milk fat has been removed to reduce its milk-fat percentage to less than 3 1/4 percent.

(e) Milk or skimmed milk beverage. A milk beverage or a skimmed milk beverage is a food compound or confection consisting of milk or skimmed milk, as the case may be, to which has been added in a sanitary manner a sirup or flavoring consisting of wholesome ingredients.

Chocolate milk. Chocolate milk is a food compound or confection consisting of milk, to which has been added in a sanitary manner chocolate syrup or flavoring consisting of wholesome ingredients. It shall contain not less than 3 1/4 percent butterfat.

Chocolate skimmed milk. Chocolate skimmed milk is a food compound or confection consisting of skimmed milk, to which has been added in a sanitary manner, chocolate syrup or flavoring consisting of wholesome ingredients. Any such confection containing less than 3 1/4 butterfat shall be labeled "chocolate skimmed milk."

Powdered milk, condensed milk, syrups, flavorings, etc. used in the manufacture of any milk product or beverage shall be stored so as not to become contaminated before being used.

(f) Buttermilk. Buttermilk is a product resulting from the churning of milk or cream, or from the souring or treatment by a lactic acid or other culture of milk, skimmed milk, reconstituted skimmed milk, evaporated or condensed milk or skimmed milk, or milk or skimmed milk powder. It contains not less than 8.5 percent of milk solids not fat.

(g) Vitamin D Milk. Vitamin D Milk is milk the vitamin D content of which has been increased by a method and in an amount approved by the health officer.

(h) Reconstituted or recombined milk and cream. Reconstituted or recombined milk is a product resulting from the recombining of milk constituents with water, and which complies with the standards for milk fat and solids not fat of milk as defined herein. Reconstituted or recombined cream is a product resulting from the combination of dried cream, butter, or butter fat with cream, milk, skimmed milk or water. The sale of reconstituted or recombined milk or cream is prohibited. (Requirement stipulated in 1931 MILK AND MILK PRODUCTS ACT).

(i) Goat milk. Goat milk is the lacteal secretion, free from colostrum, obtained by the complete milking of healthy goats, and shall comply with all the requirements of these rules and regulations. The word "cow" shall be interpreted to include goats.

(j) Homogenized milk. Homogenized milk is milk which has been treated in such manner as to insure break-up of the fat globules to such an extent that after 48 hours storage no visible cream separation occurs on the milk and the fat percentage of the top 100 cc. of milk in a quart bottle, or of proportionate volumes in containers of other sizes, does not differ by more than 5 percent of itself from the fat percentage of the remaining milk as determined after thorough mixing.

(k) Milk Products. Milk products shall be taken to mean and include cream, sour cream, homogenized milk, goat milk, vitamin D milk, buttermilk, skimmed milk, reconstituted or recombined milk and cream, milk beverages, skimmed-milk beverages, and any other product made by the addition of any substance to milk or any of these products and used for similar purposes and designated as a milk product by the health officer.

(l) Pasteurization. The terms "pasteurization," "pasteurized," and similar terms shall be taken to refer to the process of heating every particle of milk or milk products to at least 143°F., and holding at such temperature for at least 30 minutes, or to at least 160°F., and holding at such temperature for at least 15 seconds, in approved and properly operated equipment: Provided, That nothing contained in this definition shall be construed as disbaring any other process which has been demonstrated to be equally efficient and is approved by the State Health Officer.

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(m) Adulterated milk and milk products. Any milk or milk product which contains any unwholesome substance, or which is defined in these rules and regulations does not conform with its definition, or which carries a grade label unless such grade label has been awarded by the health officer and not revoked, shall be deemed adulterated and/or misbranded.

(n) Milk producer. A milk producer is any person who owns or controls one or more cows a part or all of the milk or milk products from which is sold or offered for sale.

(o) Milk distributor. A milk distributor is any person who offers for sale or sells to another any milk or milk products for human consumption as such.

(p) Dairy or dairy farm. A dairy or dairy farm is any place or premises where one or more cows are kept, a part or all of the milk or milk products from which is sold or offered for sale.

(q) Milk plant. A milk plant is any place or premises or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized, or prepared for distribution.

(r) Health officer. The term Health Officer shall mean the Health Officer of the State of Florida or his duly authorized representative.

(s) Average bacterial plate count, direct microscopic count, reduction time, and cooling temperature. Average bacterial plate count and average direct microscopic count shall be taken to mean the logarithmic average, and average reduction time and average cooling temperature shall be taken to mean the arithmetic average, of the respective results of the last four consecutive samples, taken upon separate days, irrespective of the date of grading or regrading.

(t) Grading period. The grading period shall be such period of time as the health officer may designate within which grades shall be determined for all milk and milk products, provided that the grading period shall in no case exceed 6 months.

(u) Person. The word "person" as used in these rules and regulations, shall mean "person, firm, corporation, or association."

(v) And/or. Where the term "and/or" is used "and" shall apply where possible, otherwise "or" shall apply.

(w) No term such as "Natural Milk" or similar terms shall be used upon the package label, in advertisements, or on vehicles which may cause the customer to believe that Raw Milk is more natural than Pasteurized Milk.

(x) Such designations as "Golden Guernsey Milk", "Pure Holstein Milk", and similar terms shall not be used unless the herd or herds producing the milk are predominantly (85%) Guernsey, Holstein, etc.

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(y) The statement "Approved by the State Board of Health" and similar terms shall not be used to advertise any milk or milk products unless such statement has been given in writing by a representative of the State Board of Health and has been issued in the twelve-month period immediately preceding.

(z) All certified milk dealers shall hold a permit to distribute certified milk from the State Board of Health. Said permit shall be given gratis upon satisfactory compliance with all the provisions of the current requirements of the American Association of Medical Milk Commissions.

Section (2) The sale of adulterated, misbranded, or ungraded milk or milk products prohibited. No person shall within the State of Florida sell, offer, or expose for sale, or have in possession with intent to sell, any milk or milk product which is adulterated, misbranded, or ungraded. It shall be unlawful for any person, elsewhere than in a private home, to have in possession any adulterated, misbranded, or ungraded milk or milk product.

Section (3) Permits. It shall be unlawful for any person to bring into or receive into the State of Florida, for sale, or to sell, or offer for sale therein, or to have in storage where milk or milk products are sold or served, any milk or milk product defined in these rules and regulations who does not possess a permit from the health officer.

Only a person who complies with the requirements of these rules and regulations shall be entitled to receive and retain such a permit.

Such a permit may be suspended by the health officer, or revoked after an opportunity for a hearing by the health officer, upon the violation by the holder of any of the terms of these rules and regulations.

Section (4) Labeling and placarding. All bottles, cans, packages, and other containers enclosing milk or any milk product defined in these rules and regulations shall be plainly labeled or marked with (1) the name of the contents as given in the definitions in these rules and regulations; (2) the grade of the contents; (3) the word "pasteurized" only if the contents have been pasteurized; (4) the word "raw" only if the contents are raw; (5) the phrase "for pasteurization" if the contents are to be pasteurized; (6) the name of the producer if the contents are raw, and the name of the plant at which the contents were pasteurized, if the contents are pasteurized; (7) in the case of vitamin D milk, the designation "Vitamin D Milk" and the source of the Vitamin D and; (8) in the case of milk or cream, the name of the State in which produced. The label or mark shall be in letters of a size, kind, and color approved by the health officer and shall contain no marks or words which are misleading.

Every restaurant, cafe, soda fountain, or other establishment serving milk or milk products shall display at all times, in a place designated by the health officer, a notice approved by the health officer, stating the lowest grade of milk and/or milk products served.

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Section (5) Inspection of dairy farms and milk plants for the purpose of grading or regrading. At least once during each grading period the health officer shall inspect all dairy farms and all milk plants whose milk or milk products are intended for consumption within the State of Florida. In case the health officer discovers the violation of any item of sanitation, he shall make a second inspection after a lapse of such time as he deems necessary for the defect to be remedied, but not before the lapse of 3 days; and the second inspection shall be used in determining the grade of milk and/or milk products. Any violation of the same item of these rules and regulations on two consecutive inspections shall call for immediate degrading.

One copy of the inspection report shall be posted by the health officer in a conspicuous place upon an inside wall of one of the dairy farm or milk plant buildings, and said inspection report shall not be defaced or removed by any person except the health officer. Another copy of the inspection report shall be filed with the records of the health department.

Section (6) The examination of milk and milk products. During each grading period at least four samples of milk and cream from each dairy farm and each milk plant shall be taken on separate days and examined by the health officer. Samples of other milk products may be taken and examined by the health officer as often as he deems necessary. Samples of milk and milk products from stores, cafes, soda fountains, restaurants, and other places where milk or milk products are sold shall be examined as often as the health officer may require. Bacterial plate counts and direct microscopic counts shall be made in conformity with the latest standard methods recommended by the American Public Health Association. Examinations may include such other chemical and physical determinations as the health officer may deem necessary for the detection of adulteration, these examinations to be made in accordance with the latest standard methods of the American Public Health Association and the Association of Official Agricultural Chemists. Samples may be taken by the health officer at any time prior to the final delivery of the milk or milk products. All proprietors of stores, cafes, restaurants, soda fountains, and other similar places shall furnish the health officer, upon his request, with the names of all distributors from whom their milk and milk products are obtained. Bio-assays of the vitamin D content of vitamin D milk shall be made when required by the health officer in a laboratory approved by him for such examinations, provided that periods between Bio-assays shall not exceed six months.

Whenever the average bacterial count, the average reduction time, or the average cooling temperature falls beyond the limit for the grade then held, the health officer shall send written notice thereof to the person concerned, and shall take an additional sample, but not before the lapse of 3 days, for determining a new average in accordance with section 1 (S). Violation of the grade requirement by the new average or by any subsequent average during the remainder of the current grading period shall call for immediate degrading or suspension of the permit, unless the last individual result is within the grade limit.

Section (7) The grading of milk and milk products. At least once every 6 months the health officer shall announce the grades of all milk and milk products

delivered by all producers or distributors and ultimately consumed within the State of Florida. Said grades shall be based upon the following standards, the grading of milk products being identical with the grading of milk except that the bacterial standards shall be doubled in the case of cream, and omitted in the case of sour cream and buttermilk. Vitamin D milk shall be only of grade A or grade B pasteurized, certified, or grade A raw quality.

Certified milk raw. Certified milk-raw is raw milk which conforms with the requirements of the American Association of Medical Milk Commission in force at the time of production and is produced under the supervision of a medical milk commission and of the Health Officer.

Grade A raw milk. Grade A raw milk is raw milk the average bacterial plate count of which as determined under Sections 1 (S) and 6 of these rules and regulations does not exceed 50,000 per cubic centimeter, or the average direct microscopic count of which does not exceed 50,000 per cubic centimeter if clumps are counted or 200,000 per cubic centimeter if individual organisms are counted, or the average reduction time of which is not less than 8 hours: Provided, that if it is to be pasteurized the corresponding limits shall be 200,000 per cubic centimeter, 200,000 per cubic centimeter, 800,000 per cubic centimeter, and 6 hours, respectively; and which is produced upon dairy farms conforming with all of the following items of sanitation.

Item 1r. Cows, tuberculosis and other diseases. A tuberculin test of all herds and additions thereto shall be made before any milk therefrom is sold, and at least once every 12 months thereafter, by a licensed veterinarian approved by the State livestock sanitary authority. Said tests shall be made and reactors disposed of in accordance with the requirements approved by the United States Department of Agriculture, Bureau of Animal Industry, for accredited herds. A certificate signed by the veterinarian and attested to by the health officer and filed with the health officer shall be evidence of the above test.

Immediately after the adoption of these regulations all milk and milk products shall be from herds, or additions thereto, which have been found free from Bang's disease, as shown by blood serum tests for agglutinins against Brucella abortus made in a laboratory approved by the health officer. All herds shall be re-tested and all reactors disposed of in accordance with the rules and regulations of the State Livestock Sanitary Authority. A certificate identifying each animal by number, and signed by the laboratory making the test, shall be evidence of the above test.

Cows which show an extensive or entire induration of one or more quarters of the udder upon physical examination, whether secreting abnormal milk or not, shall be permanently excluded from the milking herd. Cows giving bloody, stringy, or otherwise abnormal milk, but with only slight induration of the udder, shall be excluded from the herd until re-examination shows that the milk has become normal.

For other diseases such tests and examinations as the health officer may require shall be made at intervals and by methods prescribed by him, and any diseased

animals or reactors shall be disposed of as he may require.

Item 2r. Dairy barn, lighting. A dairy or milking barn shall be required and such sections thereof where cows are milked shall be provided with adequate light, properly distributed, and when necessary shall be provided with adequate supplementary artificial light.

Item 3r. Dairy barn, air space and ventilation. Such sections of all dairy barns where cows are kept or milked shall be well ventilated and shall be so arranged as to avoid overcrowding.

Item 4r. Dairy barn, floors. The floors, feed troughs, and gutters of such parts of all dairy barns in which cows are milked shall be constructed of concrete or other approved impervious and easily cleaned material shall be graded to drain properly, and shall be kept clean and in good repair. No horses, pigs, fowl, calves, etc. shall be permitted in parts of the barn used for milking, nor shall they be penned or housed closer than 100 ft. to milking barn or milk house.

Item 5r. Dairy barn, walls and ceilings. The walls and ceilings of all dairy barns shall be painted once every 2 years, or oftener, if necessary, or finished in an approved manner, and shall be kept clean and in good repair. In case there is a second story above that part of the barn in which cows are milked, the ceiling shall be tight. If the feed room adjoins the milking space, it shall be separated therefrom by a dust-tight partition and door. No feed shall be stored in the milking portion of the barn.

Item 6r. Dairy barn, cowyard. The cowyard shall be graded and drained as well as practicable and kept clean. It shall not be located closer than 100 ft. to milking barn or milk house, topographical features permitting, and shall connect to the barn by means of a lane.

Item 7r. Manure disposal. All manure shall be removed and stored or disposed of in such manner as best to prevent the breeding of flies therein or the access of cows to piles thereof.

Item 8r. Milk house or room, construction. There shall be provided a milk house or milk room in which the cooling, handling, and storing of milk and milk products and the washing, bactericidal treatment, and storing of milk containers and utensils shall be done. (a) The milk house or room shall be provided with a tight floor constructed of concrete or other impervious material, in good repair, and graded to provide proper drainage. (b) It shall have walls and ceilings of such construction as to permit easy cleaning, and shall be well painted or finished in an approved manner. (c) It shall be well lighted and ventilated. (d) It shall have all openings effectively screened including outward-opening, self-closing doors, unless other effective means are provided to prevent the entrance of flies. (e) It shall be used for no other purposes than those specified above except as may be approved by the health officer; shall not open directly into a stable or into any room used for domestic purposes; shall have water piped into it; shall be provided with adequate facilities for the heating of water for the

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cleaning of utensils; shall be equipped with two-compartment stationary wash and rinse vats, except that in the case of retail raw milk, if chlorine is employed as the principal bactericidal treatment, the three compartment type must be used; and shall, unless the milk is to be pasteurized, be partitioned to separate the handling of milk and the storage of cleansed utensils from the cleaning and other operations, which shall be so located and conducted as to prevent any contamination of the milk or of cleaned equipment.

Item 9r. Milk house or room, cleanliness and flies. The floors, walls, ceilings, and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used.

Item 10r. Toilet. Every dairy farm shall be provided with one or more sanitary toilets conveniently located and properly constructed, operated, and maintained, so that the waste is inaccessible to flies and does not pollute the surface soil or contaminate any water supply, in accordance with Chapter VII of the State Sanitary Code.

Item 11r. Water supply. The water supply for the milk room and dairy barn shall be properly located, constructed, and operated, and shall be easily accessible, adequate, and of a safe sanitary quality, in accordance with Chapter III of the State Sanitary Code.

Item 12r. Utensils, construction. All multi-use containers of other utensils used in the handling, storage, or transportation of milk or milk products must be made of smooth nonabsorbent material and of such construction as to be easily cleaned, and must be in good repair. Joints and seams shall be soldered flush. Woven wire cloth shall not be used for straining milk. All milk pails shall be of a small-mouth design approved by the health officer. The manufacture, packing, transportation, and handling of single-service containers and container caps and covers shall be conducted in a sanitary manner.

Item 13r. Utensils, cleaning. All multi-use containers, equipment, and other utensils used in the handling, storage, or transportation of milk and milk products must be thoroughly cleaned after each usage.

Item 14r. Utensils, bactericidal treatment. All multi-use containers, equipment, and other utensils used in the handling, storage, or transportation of milk or milk products shall between each usage be subjected to an approved bactericidal process with steam, hot water, chlorine, or hot air.

Item 15r. Utensils, storage. All containers and other utensils used in the handling, storage, or transportation of milk or milk products shall be stored so as not to become contaminated before being used.

Item 16r. Utensils, handling. After bactericidal treatment no container or other milk or milk product utensil shall be handled in such manner as to permit any part of any person or his clothing to come in contact with any surface with which milk or milk products come in contact.

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Item 17r. Milking, udders and teats, abnormal milk. The udders and teats of all milking cows shall be cleaned and rinsed with a bactericidal solution at the time of milking. Abnormal milk shall be kept out of the milk supply and shall be so handled and disposed of as to preclude the infection of the cows and the contamination of milk utensils.

Item 18r. Milking, flanks. The flanks, bellies, and tails of all milking cows shall be free from visible dirt at the time of milking.

Item 19r. Milkers' hands. Milkers' hands shall be clean, rinsed with a bactericidal solution, and dried with a clean towel immediately before milking and following any interruption in the milking operation. Wet-hand milking is prohibited. Convenient facilities shall be provided for the washing of milkers' hands.

Item 20r. Clean clothing. Milkers and milk handlers shall wear clean outer garments while milking or handling milk, milk products, containers utensils, or equipment.

Item 21r. Milk stools. Milk stools shall be made of metal and shall be kept clean.

Item 22r. Removal of milk. Each pail of milk shall be removed immediately to the milk house or straining room. No milk shall be strained or poured in the dairy barn.

Item 23r. Cooling. Milk must be cooled immediately after completion of milking to 50°F. or less and maintained at that average temperature as defined in section 1 (S) until delivery unless it is to be pasteurized or separated in which case it must be pasteurized or separated within two hours of production or cooled immediately to 50°F. and maintained at that average temperature until delivery at the plant.

Item 24r. Bottling and capping. Milk and milk products shall be bottled from a container with a readily cleanable valve, or by means of an approved bottling machine. Bottles shall be capped by machine. Caps or cap stock shall be purchased in sanitary containers and kept therein in a clean dry place until used.

Item 25r. Personnel, health. The health officer or a physician authorized by him shall examine and take a careful morbidity history of every person connected with a retail raw dairy, or about to be employed, whose work brings him in contact with the production, handling, storage, or transportation of milk, milk products, containers, or equipment. If such examination or history suggests that such person may be a carrier or infected with the organisms of typhoid or paratyphoid fever or any other communicable diseases likely to be transmitted through milk, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by the State Board of Health for such examinations, and if the results justify such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the health officer may require for the purpose of determining freedom from infection.

Item 26r. Miscellaneous. All vehicles used for the transportation of milk or milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles used for the transportation of milk or milk products in their final delivery containers shall be constructed with permanent tops and with permanent or roll-down sides and back, provided that openings of the size necessary to pass the delivery man may be permitted in the sides or back for loading and unloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed.

The immediate surroundings of the dairy shall be kept in a neat, clean condition.

Grade B raw milk. Grade B raw milk is raw milk which violates the bacterial standard and/or the abortion testing requirement for grade A raw milk, but which conforms with all other requirements for grade A raw milk, and has an average bacterial plate count not exceeding 1,000,000 per cubic centimeter, or an average direct microscopic count not exceeding 1,000,000 per cubic centimeter if clumps are counted or 4,000,000 per cubic centimeter if individual organisms are counted, or an average reduction time of not less than $3\frac{1}{2}$ hours, as determined under sections 1 (S) and 6.

Grade C raw milk. Grade C raw milk is raw milk which violates any of the requirements for grade B raw milk.

Certified milk-pasteurized. Certified milk-pasteurized is certified milk-raw which has been pasteurized, cooled, and bottled in a milk plant conforming with the requirements for grade A pasteurized milk.

Grade A pasteurized milk. Grade A pasteurized milk is grade A raw milk, with such exceptions as are indicated if the milk is to be pasteurized, which has been pasteurized, cooled, and bottled in a milk plant conforming with all of the following items of sanitation and the average bacterial plate count of which at no time after pasteurization and until delivery exceeds 30,000 per cubic centimeter, as determined under sections 1 (S) and 6.

The grading of a pasteurized milk supply shall include the inspection of receiving and collecting stations with respect to items 1p to 15p, inclusive, and 17p, 19p, 22p, and 23p, except that the partitioning requirement of item 5p shall not apply.

Item 1p. Floors. The floors of all rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall be constructed

of concrete or other equally impervious and easily cleaned material and shall be smooth, properly drained, provided with trapped drains, and kept clean.

Item 2p. Walls and ceilings. Walls and ceilings of rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall have a smooth, washable, light-colored surface and shall be kept clean.

Item 3p. Doors and windows. Unless other effective means are provided to prevent the access of flies, all openings into the outer air shall be effectively screened and doors shall be self-closing.

Item 4p. Lighting and ventilation. All rooms shall be well lighted and ventilated.

Item 5p. Miscellaneous protection from contamination. The various milk-plant operations shall be so located and conducted as to prevent any contamination of the milk or of the cleaned equipment. All means necessary for the elimination of flies shall be used. There shall be separate rooms for (a) the pasteurizing, processing, cooling, and bottling operations, and (b) the washing and bactericidal treatment of containers. Cans of raw milk shall not be unloaded directly into the pasteurizing room. Pasteurized milk or milk products shall not be permitted to come in contact with equipment with which unpasteurized milk or milk products have been in contact, unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment. Rooms in which milk, milk products, cleaned utensils, or containers are handled or stored shall not open directly into any stable or living quarters. The pasteurization plant shall be used for no other purposes than the processing of milk and milk products and the operations incident thereto, except as may be approved by the health officer.

Item 6p. Toilet facilities. Every milk plant shall be provided with toilet facilities conforming with Chapter VII of the State Sanitary Code. Toilet rooms shall not open directly into any room in which milk, milk products, equipment, or containers are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well ventilated. In case privies or earth closets are permitted and used, they shall be separate from the building, and shall be of a sanitary type constructed and operated in conformity with the requirements of item 10r, grade A raw milk.

Item 7. Water supply. The water supply shall be easily accessible, adequate, and of a safe, sanitary quality, in conformity with Chapter III of the State Sanitary Code.

Item 8p. Hand washing facilities. Convenient hand-washing facilities shall be provided, including warm running water, soap, and approved sanitary towels. The use of common towel is prohibited.

Item 9p. Sanitary piping. All piping used to conduct milk or milk products shall be "sanitary milk piping" of a type which can be easily cleaned with a brush.

Pasteurized milk and milk products shall be conducted from one piece of equipment to another only through sanitary milk piping.

Item 10p. Construction and repair of containers and equipment. All multi-use containers and equipment with which milk or milk products come in contact shall be constructed in such manner as to be easily cleaned and shall be kept in good repair. The manufacture, packing, transportation, and handling of single-service containers and container caps and covers shall be conducted in a sanitary manner.

Item 11p. Disposal of wastes. All wastes shall be properly disposed of.

Item 12p. Cleaning and bactericidal treatment of containers and equipment. All milk and milk products containers and equipment, except single-service containers, shall be thoroughly cleaned after each usage. All containers shall be subjected to an approved bactericidal process after each cleaning and all equipment immediately before each usage. When empty and before being returned to a producer by a milk plant each container shall be effectively cleaned and subjected to bactericidal treatment.

Item 13p. Storage of containers and equipment. After bactericidal treatment all bottles, cans, and other multi-use milk or milk-products containers and equipment shall be stored in such manner as to be protected from contamination.

Item 14p. Handling of containers and equipment. Between bactericidal treatment and usage, and during usage, containers and equipment shall not be handled or operated in such manner as to permit contamination of the milk.

Item 15p. Storage of caps, parchment paper, and single-service containers. Milk-bottle caps or cap stock, parchment paper for milk cans, and single-service containers shall be purchased and stored only in sanitary tubes and cartons, respectively, and shall be kept therein in a clean dry place.

Item 16p. Pasteurization. Pasteurization shall be performed as described in Section 1 (L) of these rules and regulations.

Item 17p. Cooling. All milk and milk products received for pasteurization shall immediately be cooled in approved equipment to 50°F. or less and maintained at that temperature until pasteurized unless they are to be pasteurized within 2 hours after production. All pasteurized milk and milk products shall be immediately cooled with approved equipment to an average temperature of 50°F. or less, as defined in section 1 (S), and maintained thereat until delivery.

Item 18p. Bottling. Bottling of milk and milk products shall be done at the place of pasteurization in approved mechanical equipment.

Item 19p. Overflow milk. Overflow milk or milk products shall not be sold for human consumption.

Item 20p. Capping. Capping of milk and milk products shall be done by approved

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mechanical equipment. Hand capping is prohibited. The cap or cover shall cover the pouring lip to at least its largest diameter.

Item 21p. Personnel, health. The health officer or a physician authorized by him shall examine and take a careful morbidity history of every person connected with a pasteurization plant, or about to be employed, whose work brings him in contact with the production, handling, storage, or transportation of milk, milk products, containers, or equipment. If such examination or history suggests that such person may be a carrier of or infected with the organisms of typhoid or paratyphoid fever or any other communicable diseases likely to be transmitted through milk, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by the State Board of Health for such examinations, and if the results justify such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the health officer may require for the purpose of determining freedom from infection.

Item 22p. Personnel, cleanliness. All persons coming in contact with milk products, containers, or equipment shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

Item 23p. Miscellaneous. All vehicles used for the transportation of milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles used for the transportation of milk or milk products in their final delivery containers shall be constructed with permanent tops and with permanent or roll-down sides and back, provided that openings of the size necessary to pass the delivery man may be permitted in the sides or back for loading and inloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed. The immediate surroundings of the milk plant shall be kept in a neat, clean condition.

Grade B. pasteurized milk. Grade B pasteurized milk is pasteurized milk which violates the bacterial standard for grade A pasteurized milk and/or the provision of lip-cover caps of item 20p and/or the requirement that grade A raw milk be used, but which conforms with all other requirements for grade A pasteurized milk, has been made from raw milk of not less than grade B quality, and has an average bacterial plate count after pasteurization and before delivery not exceeding 50,000 per cubic centimeter, as determined under sections 1 (S) and 6.

Grade C pasteurized milk. Grade C pasteurized milk is pasteurized milk which violates any of the requirements for grade B pasteurized milk.

Section (8) Within twelve months from the date on which these rules and regulations take effect, no milk or milk products shall be sold to the final

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consumer except graded milk properly labeled, provided, however, that cities wishing to adopt their own milk ordinances shall have the right to do so if the minimum requirements of these rules and regulations are maintained. No milk or milk product shall be sold to or dispensed by restaurants, soda fountains, grocery stores, or similar establishments except those of grade "A" quality provided, however, that when any milk distributor serving restaurants, soda fountains, grocery stores, etc. fails to qualify for the above grade the health officer is authorized to revoke his permit, or in lieu thereof to downgrade his product and permit its sale during a temporary period not exceeding 30 days or in emergencies such longer period as he may deem necessary.

No person, firm, corporation, or association shall sell, deliver, offer or expose for sale or have in possession with intent to sell within the State of Florida any mislabeled and/or illegal milk bottles, bottle caps, covers or heads..

Section (9) Supplementary grading prescribed and regrading authorized. If, at any time between the regular announcements of the grades of milk or milk products, a lower grade shall become justified, in accordance with sections 5, 6, and 7 of these rules and regulations, the health officer shall immediately lower the grade of such milk or milk products, and shall enforce proper labeling and placarding thereof.

Any producer or distributor of milk or milk products the grade of which has been lowered by the health officer, and who is properly labeling his milk and milk products, may at any time make application for the regrading of his product.

Upon receipt of a satisfactory application, in case the lowered grade is the result of an excessive average bacterial plate count, direct microscopic count, reduction time, or cooling temperature, the health officer shall take further samples of the applicant's output, at a rate of not more than two samples per week. The health officer shall regrade the milk or milk products upward whenever the average of the last four sample results indicates the necessary quality, but not before the lapse of 2 weeks from the date of downgrading.

In case the lowered grade of the applicant's product is due to a violation of an item of the specifications prescribed in section 7, other than average bacterial plate count, direct microscopic count, reduction time, or cooling temperature, the said application must be accompanied by a statement signed by the applicant to the effect that the violated item of the specifications has been conformed with. Within 1 week of the receipt of such an application and statement the health officer shall make a reinspection of the applicant's establishment, and thereafter as many additional reinspections as he may deem necessary to assure himself that the applicant is again complying with the higher grade requirements, and, in case the findings justify, shall regrade the milk or milk products upward, but not before the lapse of 2 weeks from the date of downgrading.

Section (10) Transferring or dipping milk; delivery containers; handling of more than one grade; delivery of milk at quarantined residences. Except as permitted in this section, no milk producer or distributor shall transfer milk or milk

products from one container to another on the street, or in any vehicle or store, or in any place except a bottling or milk room especially used for that purpose. The sale of dip milk is hereby prohibited.

All pasteurized milk and milk products shall be placed in their final delivery containers in the plant in which they are pasteurized, and all raw milk and milk products sold for consumption in the raw state shall be placed in their final delivery containers at the farm at which they are produced. Milk and milk products sold in the distributor's containers in quantities less than 1 gallon shall be delivered in standard milk bottles or in single-service containers. It shall be unlawful for hotels, soda fountains, restaurants, groceries, and similar establishments to sell or serve any milk or milk product except in the original container in which it was received from the distributor or from a bulk container equipped with an approved dispensing device: Provided, That this requirement shall not apply to cream consumed on the premises, which may be served from the original bottle or from a dispenser approved for such service.

It shall be unlawful for any hotel, soda fountain, restaurant, grocery, or similar establishment to sell or serve any milk or milk products which have not been maintained, while in its possession, at a temperature of 50°F. or less.

No milk or milk products shall be permitted to come in contact with equipment with which a lower grade of milk or milk products has been in contact unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment.

Bottled milk or milk products, if stored in water, shall be so stored that the tops of the bottles will not be submerged.

It shall be the duty of all persons to whom milk or milk products are delivered to clean thoroughly the containers in which such milk or milk products are delivered before returning such containers. Apparatus, containers, equipment, and utensils used in the handling, storage, processing, or transporting of milk or milk products shall not be used for any other purpose without the permission of the health officer.

The delivery of milk or milk products to and the collection of milk or milk-products containers from residences in which cases of communicable disease transmissible through milk supplies exist shall be subject to the special requirements of the health officer.

Section (11) Milk and milk products from points beyond the limits of routine inspection. Milk and milk products from points beyond the limits of routine inspection of the State of Florida may not be sold in the State of Florida unless produced and/or pasteurized under provisions equivalent to the requirements of these rules and regulations: Provided, That the health officer shall satisfy himself that the health official having jurisdiction over the production and processing is properly enforcing such provisions.

Section (12) Future dairies and milk plants. All dairies and milk plants from which milk or milk products are supplied to the State of Florida which are hereafter

constructed, reconstructed, or extensively altered shall conform in their construction to the requirements of these rules and regulations for grade A dairy producing milk for consumption in raw state, or for grade A pasteurization plants, respectively: Provided, That the requirement of a two-room milk house shall be waived in the case of dairies the milk from which is to be pasteurized. Properly prepared plans for all dairies and milk plants which are hereafter constructed, reconstructed, or extensively altered shall be submitted to the health officer for approval before work is begun. In the case of milk plants signed approval shall be obtained from the health officer.

Section (13) Notification of disease. Notice shall be sent to the health officer immediately by any producer or distributor of milk or milk products upon whose dairy farm or in whose milk plant any infectious, contagious, or communicable disease occurs.

Section (14) Procedure when infection suspected. When suspicion arises as to the possibility of transmission of infection from any person concerned with the handling of milk or milk products, the health officer is authorized to require any or all of the following measures: (1) The immediate exclusion of that person from milk handling, (2) the immediate exclusion of the milk supply concerned from distribution and use, (3) adequate medical and bacteriological examination of the person, of his associates, and of his and their body discharges.

Section (15) Enforcement interpretation. These rules and regulations shall be enforced by the health officer in accordance with the interpretations thereof contained in the 1939 edition of the United States Public Health Service Milk Code, a certified copy of which shall be on file in the home office of the State Board of Health at Jacksonville, Florida.

Section (16) Penalty. Any person who shall violate, disobey, refuse, omit or neglect to comply with any of the rules and regulations of the Sanitary Code shall be guilty of a misdemeanor and upon conviction, shall be punished by imprisonment, not exceeding six months, or by fine not exceeding one thousand (\$1,000) dollars.

Section (17) Repeal and date of effect. All rules and regulations and parts of rules and regulations in conflict with these rules and regulations are hereby repealed; and these rules and regulations shall be in full force and effect immediately upon their adoption and publication, as provided by law.

Section (18) Unconstitutionality clause. Should any section, paragraph, sentence, clause, or phrase of these rules and regulations be declared unconstitutional or invalid for any reason, the remainder of said rules and regulations shall not be affected thereby.

The Sections of this Chapter were
adopted by the State Board of Health
in executive session on November 16,
1941 to be effective from that date.

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CHAPTER XII

COMMERCIAL FOOD CANNERIES

Section (1) Definition. Food canneries, for the purpose of these regulations, shall include all commercial food canneries, juice extracting, and preserving plants. A food cannery is defined as a place, building or establishment where fruits, fruit juices, vegetables, shellfish, fish or meats are packed in hermetically sealed containers, processed by heat treatment and subsequently placed on the market for general consumption as human food. Juice extracting plants are establishments extracting fruit or vegetable juices and canning or bottling same. Preserving plants are establishments where jellies, preserves, jams, and similar products are packed or canned.

Section (2) Permits for operation required. No commercial cannery shall operate without a permit from the State Board of Health, and no permit shall be issued until an inspection shall be made of the establishment, its equipment, methods of operation, and its surroundings, and these found to comply with the provisions of this Chapter of the Sanitary Code of this State. If, upon further inspection, it is found that the provisions of this Code are not being complied with, the permit shall be revoked, and the cannery shall not operate after the permit is revoked.

Section (3) Buildings, Walls, and Ceilings. The cannery buildings shall be substantially constructed of suitable material and construction to carry out in a sanitary manner the purpose for which it is designed. Provisions shall be made to prevent the entrance of rats. The walls and ceilings shall be so constructed and of such materials as to be easily cleaned. They shall be kept clean and well painted. Ceilings shall be tight so as to prevent dust and dirt from dropping, or material stored above from sifting through to the floor below.

Section (4) Floors. All floors shall be of water-proofed concrete, vitrified tile, or other impervious material, so constructed as ^{to} be easily and effectively cleaned, and kept in a sanitary manner. Sufficient drains, gutters, gratings, and sewers shall be provided to insure proper and prompt removal of waste liquids and water.

Section (5) Lighting. Lighting in workrooms where peeling, butchering, cutting, packing or cooling is done shall be sufficient so that not less than five (5) foot candles shall be provided on all working surfaces. In store-rooms, machine rooms, washrooms, and other parts of the plant where detailed work requiring good vision is not carried on, the lighting shall not be less than 1 foot candle.

Section (6) Ventilation and heating. All parts of the establishment shall be well ventilated, and where natural ventilation from windows is not

sufficient to preserve a sanitary condition, the necessary mechanical ventilation shall be provided. The temperature in workrooms shall be maintained not below 68 degrees Fahrenheit, and where necessary in summer adequate fan cooling shall be provided.

Section (7) Waste containers, chutes, and conveyors. Suitable containers, flumes, chutes, or conveyors shall be provided for proper and sanitary removal of wastes from the peeling, butchering, cutting, packing, or cooking rooms.

Section (8) Insect and Rodent Control. All openings into peeling, butchering, cutting, packing, or cooking rooms or into rooms where food is unloaded or stored, shall be screened with 16 mesh wire, and insect and rodent control devices installed. Screen doors shall be self-closing, tight fitting, and open outward.

Section (9) Unloading Room. A room or rooms shall be kept for unloading fruits, vegetables, meats, fish, shellfish, or supplies, entirely separate from the main packing or canning room.

Section (10) Water Supply. An adequate supply of potable running water shall be furnished. The quality of this water shall be such as to meet the requirements of Chapter III of this Code. No water that does not meet such requirements shall be available in the cannery. Steam shall be provided where necessary in the interest of cleanliness, sterilization, comfort or safety.

Section (11) Toilets, Lavatories, etc. Toilets, washrooms, urinals, drinking fountains and such sanitary facilities shall be such as to meet the requirements of Chapter VIII of this Code. An extra lavatory, equipped with the required soap and towels, shall be located in the canning room convenient to the door through which persons pass from toilets.

Section (12) Plumbing. Plumbing shall be as required under Chapter IX of this Code, and in accordance with local plumbing ordinances not in conflict with this Code.

Section (13) Rest Rooms. All establishments employing over 250 persons shall provide a rest room adequately equipped for emergency use, and to provide first aid.

Section (14) Washing of hands. Signs shall be conspicuously posted in the various rooms about the cannery directing all employees handling foodstuffs to wash their hands thoroughly after each absence from their post of duty. The management must see that this requirement is complied with.

Section (15) Emergency medical kits. Adequate emergency medical kits shall be provided and kept ready for use.

Section (16) Employees' Clothing. All employees who assist in preparing or handling fruits, vegetables, and other food intended for canning, shall wear garments of washable fabrics, and all female employees so engaged shall wear clean washable caps, covering the hair.

Section (17) Offal or waste kept from floor. Offal or waste material from any source shall not be allowed on the floor at any time, but shall be placed in containers, flumes, chutes, and conveyors for removal.

Section (18) Cleaning of floors and equipment. All floors, fixtures and equipment shall be cleaned as often as may be necessary to maintain them in a sanitary condition. Utensils coming into contact with food, shall after cleaning be sterilized, by immersion for 2 minutes in boiling water, or by subjecting them to live steam in a closed compartment for 5 minutes.

Section (19) Disposal of wastes. All solid and liquid wastes must be separated by screening, and their treatment for disposal and ultimate disposal must be according to a system approved by the Chief Engineer, of the State Board of Health, and in compliance with Chapter V of this Code.

Section (20) Disposal of sewage. Disposal of sewage shall be into a public sewerage system or according to the requirement of Chapter VI of this Code. No liquid or solid cannery waste shall be discharged into such sewer, unless it shall have been subjected to a preliminary treatment approved by the Chief Engineer of the State Board of Health.

Section (21) Health Certificates. Every person employed in a cannery prior to employment shall be examined by a health officer approved by the State Board of Health or by a registered medical physician. There shall be obtained from such health officer or physician a statement in writing stating that the employee has been thoroughly examined, including a Wasserman or other recognized blood test for syphilis, and has been found free from disease in a communicable form. Such certificate shall show the date of examination. The employer shall have in his possession such certificate for each of his employees. No certificate shall be accepted as meeting the requirements of this section after a period of six months from the date of the examination. No person shall remain in employment at a cannery unless he or she has furnished such certificate to the employer, and both employer and employee shall be responsible for violations of this Section.

Section (22) Certain employees with sores to be excluded. No person with obvious uncleanly habits, or with dermatitis, sores, or other lesions on their hands or arms shall be allowed to work at peeling or sectioning of fruit or vegetables, or handling food to be canned, and it shall be the duty of the person responsible for the operation of the cannery to cause daily inspection to be made of such employees and to immediately exclude those showing described conditions. They shall not be allowed to return to work until such condition has completely healed. Provided, however,

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that if no communicable disease is involved, such employees may work with rubber gloves.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XIII

Abattoirs

Section (1) Definitions: For the purpose of these Regulations, the following definitions shall apply:

(a) Abattoir. An abattoir is any slaughtering, meat canning, curing, smoking, salting, rendering, or other similar establishment.

(b) Meat. Meat shall be considered to mean and include any part, or parts, of the edible portion of cattle, swine, sheep or other animals or poultry, that can be, or that are ordinarily slaughtered in abattoirs and sold for or used as food for human consumption.

(c) Meat products. Meat products shall be considered to mean and include any meat or combinations of any meat with any other material prepared as food for human consumption.

(d) Offal. Offal shall mean the inedible portions of animals or poultry handled in the abattoir. This includes tankage from rendering tanks, hair, bones, paunch contents, manure, and similar material.

Section (2) Plans to be approved. Duplicate copies of complete drawings, covering drainage, sewerage, plumbing, treatment and disposal of wastes and sewerage, for new plants or for remodeling or extending existing plants, shall be submitted to the State Board of Health and approved in advance of construction.

Section (3) Lighting and ventilation. There shall be abundant light, both natural and artificial, and sufficient ventilation in all rooms and parts of the plant to insure proper sanitary conditions.

Section (4) Drainage. There shall be an efficient drainage and plumbing system for the abattoir and premises, and all drains and all plumbing, drains and gutters shall be installed with traps and vents in conformity with the State Sanitary Code.

Section (5) Disposal of sewage and wastes. All sewage and liquid wastes shall be treated to separate solid offal and shall be conducted to a point where it can be disposed of without nuisance and without pollution of waters to the detriment of the public interest. Waste disposal works must be included in plans submitted to and must be approved by the State Board of Health (Chapter VI). Offal and solid wastes must be handled, removed from the plant, and disposed of in a sanitary manner so as to cause no nuisance.

Section (6) Water Supply. A water supply must be furnished in adequate quantity and of a potable quality to meet the requirements of the Sanitary Code (Chapter III). Adequate piping must be provided to adequately distribute the water to various parts of the abattoir as may be needed to insure proper sanitary conditions.

Section (7) Floors, walls, and ceilings. The floors, walls and ceilings, partitions, posts, doors, and other parts of all structures shall be of such materials, construction and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be of non-absorbent material, concrete or tile, and water-tight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.

Section (8) Odors. The abattoir in general, and the rooms and compartments in which any meat or meat product is prepared or handled in particular shall be as free from odors as is practical, and toilet rooms, catch basins, hide cellars, casing room, offal tanks, fertilizer rooms, and stables shall be so located and separated as to keep odors from them in the compartments where edible products are prepared or handled.

Section (9) Insects and vermin. Every practicable precaution shall be taken to keep the abattoir free from flies, rats, mice and other vermin. Compartments where edible products are handled shall be adequately screened so as to keep them free from flies. The construction of new buildings shall include all reasonable provisions for preventing the ingress and egress of rats. The use of poisons for any purpose in rooms or compartments where any unpacked meat product is stored or handled is forbidden, except under such restriction or precautions as the State Board of Health may prescribe. The use of bait poisons in hide cellars, inedible compartments, outbuildings, or similar places, or in storerooms containing canned or tierced products is not forbidden, but so-called rat viruses shall not be used in any part of the abattoir or premises thereof.

Section (10) Dogs and cats excluded. Dogs, cats, or other domestic animals shall not be permitted in abattoirs.

Section (11) Sanitary facilities. The abattoirs shall be provided with adequate dressing rooms, toilet rooms, commodes, urinals, and lavatories, as specified under Chapter VIII of this Code.

Section (12) Disinfectants. Properly located facilities shall be provided for cleansing and disinfection of utensils used for, and hands of employees handling, any meat or meat product. Disinfectants used shall be of proven and recognized potency.

Section (13) Cuspidors. Clean cuspidors of such shape as not to be readily upset, and of such material as to be readily disinfected and cleansed shall be provided. They shall be sufficient in number and accessibly placed in all rooms and places, and all persons shall be required to use them when expectorating.

Section (14) Equipment and utensils. Equipment and utensils used for preparing, processing, and otherwise handling any meat or meat products, shall be of such materials and construction as will make them susceptible of being readily and thoroughly cleaned, and such as will insure strict cleanliness in the preparation and handling of all meat and meat products. Trucks and receptacles used for inedible products shall bear some distinctive and conspicuous marking and shall not be used for handling edible products.

Section (15) Storage and handling. Rooms, compartments, places, equipment, and utensils used for preparing, storing or otherwise handling any meat or meat product, and all other parts of the abattoir shall be kept clean and sanitary. Operations and procedures involving the preparation, storing, or handling of any meat or meat product shall be strictly in accord with cleanly and sanitary methods.

Section (16) Handling diseased carcasses. Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands of grease, immerse them in a disinfectant of recognized and approved potency, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water or in an approved disinfectant, followed by rinsing in clean water. The employees of the abattoir shall keep their hands clean, and always upon leaving a toilet or urinal, shall wash their hands before handling any meat or meat product or utensil used for same.

Section (17) Aprons and frocks. Aprons, frocks, and other outer clothing, worn by persons who handle meat or meat products, shall be of material that is readily cleaned, and only clean garments shall be worn. Knife scabbards shall be kept clean.

Section (18) Insanitary practices. Such practices as spitting on whetstones, placing skewers or knives in the mouth, inflating lungs or casings, or testing with air from the mouth such receptacles as tierces, kegs, casks, and the like, containing or intended as containers of any meat or meat product, are prohibited. Care should be taken to prevent the contamination of meat with perspiration.

Section (19) Vehicles. The vehicles in which any meat or meat product is transported shall be kept in a clean and sanitary condition. Vehicles used in transferring loose meat and meat products shall be closed, or so covered that the contents shall be kept clean.

Section (20) Cleaning containers. Second hand tubs, barrels, and boxes, intended for use as containers of meat or meat products shall be inspected when received at the abattoir before they are cleaned. Those showing evidence of misuse rendering them unfit to serve as containers for food shall be rejected. The use of those in good condition shall be allowed only after thorough cleaning. Steaming after thorough scrubbing and rinsing is essential to proper cleaning of tubs and barrels.

Section (21) Cleaning tank cars. Interior of tank cars about to be used for transporting edible meat products shall be carefully inspected for cleanliness. Lye and soda solutions used in cleaning must be thoroughly removed by rinsing with clean water.

Section (22) Adjacent rooms and premises. All operating and storage rooms and departments of abattoirs used for inedible products shall be kept in acceptably clean condition. The outer premises of every abattoir, unloading docks and areas where vehicles are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly drained, and kept in a clean and orderly condition. All catch basins and waste treatment devices on the premises shall be of such construction and location, and be given such attention as will insure their being kept in acceptable condition as regards odors and cleanliness. The accumulation on the premises of any material in which flies may breed or hog hair, bones, paunch contents, manure or other offal, is forbidden. No nuisance shall be allowed in any abattoir or on its premises

Section (23) Health certificates. No abattoir shall employ, in any department, where any meat or meat product is handled or prepared, any person affected with tuberculosis or other communicable disease. No persons showing open lesions of any nature on their hands or arms or on other parts of the body, shall be allowed to work until a registered medical practitioner shall have certified in writing that such lesions are not due to communicable disease. A health certificate signed by a registered medical practitioner or the health officer shall be required for each employee and kept on file at the abattoir.

Section (24) Horses and mules. Equines owned or used by abattoirs on the premises thereof, shall be free of diseases communicable to man.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

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CHAPTER XIV

Meat Markets

Section (1) Definitions. For the purpose of these regulations, the following definitions shall apply:

(a) Meat. Meat under this Chapter shall be considered to mean and include any part, or parts, of the edible portion of cattle, swine, sheep, or other animals, that can be, or that are ordinarily slaughtered in abattoirs and sold for or used as food for human consumption. The term "meat" also shall include fish, fowl, or game.

(b) Meat Products. Meat products under this Chapter shall be considered to mean and include any combination of meat or meats with any other material prepared for human consumption.

(c) Meat Markets. Meat markets under this Chapter shall be considered to mean and include any buildings, houses, or enclosures in which meats or meat products are offered for sale.

Section (2) Building. The building in which the meat market is located shall be of such nature that it may be readily kept in a sanitary condition and in good repair.

Section (3) Floors. Every meat market shall have sufficient floor area to accommodate all the necessary operations. All floors shall be of smooth concrete, tile, or tight wood construction. When drains are used, they must be trapped and shall connect with the sanitary sewerage system. Clean, sifted sawdust may be used on the floors, provided it is changed often enough to keep it clean and free from meat scraps. All floors shall be cleaned sufficiently often to keep them in a clean and sanitary condition. Storage, machinery, merchandise and other floor encumbrances should be protected or sufficiently elevated as not to interfere with the cleaning of the floors. Dry cleaning of floors shall not be permitted, but cleaning should be by washing, mopping or sweeping, with water, moist sawdust, or sweeping compound. During this cleaning, all meat and meat products shall be covered, or otherwise protected from dust.

Section (4) Walls and Ceilings. All walls and ceilings in a meat market shall be constructed of smooth, washable, non-absorbent material, free from cracks, crevices and open joints, and shall be kept well painted. All right angles where walls and floors meet should be constructed with a rounded sanitary joint so as to be easily cleaned. The walls and ceilings shall be cleaned sufficiently often to prevent cobwebs and accumulations of dust or other contaminating substances.

Section (5) Screening. All outside openings shall be effectively screened and such screens shall be kept in good repair. All screen doors shall open outward and shall be self-closing without leaving cracks through which flies and other insects may pass. All necessary procedures shall be carried out to control flies and the market shall be free from such at all times. Large fans protecting

doorways may be used in lieu of screen doors, provided they are found effective.

Section (6) Water Supply, Toilets, Lavatories, etc. Water supply, toilets, washrooms, and other sanitary conveniences shall be furnished in meat markets in compliance with Chapter VIII of this Code. Signs shall be conspicuously posted requiring all help to wash hands before beginning work, after visiting toilets.

Section (7) Wash sink. A wash sink of adequate size with adequate hot and cold running water and the necessary soap or washing powder, shall be installed for the washing of trays, utensils and other equipment used in the market. Adequate protection to prevent splashing of the walls behind the sink shall be provided. Where no other lavatory provisions are made for washing the hands, the wash sink shall be equipped with a combination faucet permitting the proper mixing of hot and cold running water, and the required soap and individual towels shall be furnished.

Section (8) Cleaning of Utensils and Equipment. All counters, blocks, or other equipment upon which meat or meat products are handled shall be thoroughly cleaned at least once each day and as much oftener as may be necessary to keep them clean and sanitary. No trays, racks, or containers shall be re-used without thorough washing. All knives, saws, cleavers, grinders, and other tools, utensils, and machinery used in handling, cutting, chopping, grinding, mixing, or otherwise processing the meat or meat products, shall at least once each day be thoroughly cleaned and rinsed with hot water and a suitable soap, washing powder, or other detergent.

All meat blocks shall be free from holes, cracks, and crevices, and shall be kept clean by some effective method. No oil cloth, or newspaper, shall be used on any counter, table, or shelf where meat or meat products are handled, and clean new wrapping paper only shall be used in weighing the products upon sale.

Section (9) Handling of the Meat and Meat Products. Meat and meat products for sale or on display shall be properly covered to protect them effectively from contamination by flies, dust, vermin, handling by customers, or from other sources of contamination.

No meat or meat product, except cured meats, shall be kept exposed outside of refrigerators, or refrigerated display cases, except in such quantities as are needed for immediate transfer, sale or display purposes, and shall be arranged in such display cases or refrigerators in an orderly sanitary manner. Smoked or salted meat or meat products, may be kept outside of refrigerators, provided they are in a clean box raised well above the floor level so as to be inaccessible to dogs, cats, rats, and other animals. No meat shall be stored directly upon the floor.

No meat or meat product transported to a meat market shall be received into that market unless the meat, whether in entire carcasses, halves, quarters or cuts, has been thoroughly covered and wrapped in clean cloths, or in some other manner, as to protect it from dust, flies, sun, rain, or other sources of contamination.

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No meat or meat product shall be wrapped in newspaper, or previously used wrapping paper.

No customers, or other persons directly employed in the market, shall be permitted to handle fresh meats and meat products intended for sale to the public and display cases shall be arranged so as to prevent such handling.

No person shall be allowed to sit or lie on counters or chopping blocks, or where meat is handled.

Section (10) Cold Storage Facilities. Sufficient refrigerator space shall be provided to accommodate the volume of business conveniently. Refrigeration shall not be considered satisfactory if the temperature in any part of the refrigerator or display cases exceeds 40 degrees Fahrenheit at any time. All refrigerators, meat boxes, and display cases shall be kept clean, sanitary, and free from objectionable odors. All treads, false floors, or other obstacles to the cleaning of floors and other parts in the refrigerator or cold storage room shall be easily removable. Drains from refrigerators, cold storage rooms, or display cases shall discharge into a sanitary sewer only through an air break and trap.

Section (11) Garbage and Refuse Disposal. All meat markets shall be provided with covered galvanized iron cans of sufficient size (not exceeding 20 gallons) and number to receive all refuse, offal, filth, meat scraps, bones, rubbish, and other waste materials that may originate around meat markets. Such cans shall be kept tightly covered at all times, so that the contents are kept protected from flies, rodents, vermin and animals. The contents of the cans shall be completely removed from the premises at least once every 24 hours, and the cans thoroughly washed.

Section (12) Certain Operations and Materials Not Permitted. No spoiled or tainted meat or meat products shall be offered for sale, stored, or kept on the premises. No live poultry or live animals of any kind shall be kept in the sales room of the meat market, nor shall this room be used for sleeping or domestic purposes.

The evisceration, skinning, drawing, dressing (except in the case of poultry), or any other operation other than the cutting, slicing, or grinding of meat to facilitate its use, handling or sale, shall be strictly prohibited in market sales rooms.

Section (13) Health of Employees. No person suffering from a communicable disease, or is known to be or suspected of being a carrier of a communicable disease, shall be employed or permitted to remain on the premises of a meat market. Each owner or employer in a meat market shall have in his possession for himself and each individual employee, a health certificate or "health card" issued by a local health officer approved by the State Board of Health, or where there is no such health officer available, from a registered Doctor of Medicine. Such certificate or card shall certify that the person to whom the certificate is issued has been thoroughly examined, including a Wasserman or other recognized blood test for syphilis and an X-ray or fluoroscopic examination of the chest for tuberculosis and has been found to be free from any disease in a communicable stage. Provided, however, that where health cards are to be issued by a local health officer, the person applying may have the examination as heretofore provided by an approved

registered Doctor of Medicine of his own selection, and such doctor will report his findings in writing to the health officer, who will issue the required card or certificate.

Section (14) Premises and Surroundings. All waste materials, obsolete and unnecessary objects, and rubbish of all kinds, shall not be permitted to accumulate in or immediately around the market.

Store rooms, basements, closets, and other parts of the building, pens or coops for poultry or live animals, and all outside premises, shall be kept in a clean orderly and sanitary manner.

Section (15) Food Unsafe for Human Consumption to be Destroyed. It shall be the duty of the State Health Officer or health officer duly deputed by the State Board of Health, or their agents duly authorized to enforce these regulations, to seize and destroy or render inedible by applying kerosene or similar material to any and all foods covered by this chapter of the Sanitary Code found to be unwholesome or to be not produced and handled in compliance with the Sanitary Code so that they are rendered unsafe for human consumption.

The Sections of this Chapter were adopted by the State Board of Health in executive session on January 18, 1941, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XV

Shellfish.

Section (1) Shellfish defined. For the purpose of these regulations the term "shellfish" is hereby declared to mean and include oysters, scallops and all varieties of clams.

Section (2) Growing areas. Shellfish shall not be taken from such waters or growing areas as have been declared polluted by the Florida State Board of Health.

Section (3) Relaying. Removal of shellfish from such polluted areas shall be permitted for the purpose of relaying or bedding in approved waters, only during the closed season, and not less than 30 days prior to the next market season. A permit must be secured from the State Board of Health before removal of shell fish from polluted water.

Section (4) Floating. Shellfish shall not be floated, stored or cleaned in water the standard of purity of which is not as rigid as that prescribed for growing beds or areas, and of which the salinity is not equal to or greater than that of the growing area.

Section (5) Boats. All boats used in the taking and handling of shellfish shall be kept in a state of cleanliness and repair that shellfish hauled or stored therein shall not be subject to contamination from bilge water, or through leakage of polluted water. Boats shall be provided with false bottoms placed so as to prevent bilge water from coming in contact with the shellfish. Decks, holds, or bins used for storage on boats shall not be washed with polluted water. All persons employed on boats shall use extreme care to prevent contamination of the shellfish or the waters from which they are taken through the discharge of human waste.

Section (6) Storage. Shellfish held in storage must be so kept at all times that they will not become contaminated.

Section (7) Records. All shippers, re-shippers, packers, re-packers, and wholesalers of shellfish shall keep an accurate daily record which shall show the names and addresses of all persons from whom lots are received, the source of each lot, and the names and addresses of all persons to whom lots are sold or shipped. All retailers shall keep an accurate record of all lots received. Such records shall be open to inspection at any time, during business hours, by any duly authorized representative of the State Board of Health.

Section (8) Shucking. Shucking shall not be permitted outside of certified shucking and packing plants, except in eating places approved by the State Board of Health. Such eating places, unless certified by the State Board of Health, are not permitted to sell shellfish, except when served as food and consumed on the premises.

Section (9) Sanitation, construction.

(a) Lighting and ventilation shall be adequate in all parts of the building.

(b) Washing and packing shall be done in a room separated from the shucking room but connected with shucking room so that shucked shellfish may be passed from shucking room to washing and packing room through a sliding or self-closing window. Construction of washing room shall be such as to permit easy and thorough cleaning. Washing room shall be ceiled throughout with dressed tongue and groove material. Entire interior of washing room shall be painted with white oil paint. The shucking room, packing room, and washing and skimming room must be thoroughly screened. All exterior screen doors must open out.

(c) Floors shall be concrete, so constructed that they may be easily cleaned and shall have ample drainage.

(d) Storage bins and storage rooms for shellstock shall be constructed as to permit easy and thorough cleaning and drainage. The floor of all storage bins shall be raised not less than six inches above level of building floor in order to prevent contamination of shellfish from foot traffic. Floors of same shall be of concrete and this concrete should extend as high on walls as top level of stored shellstock.

(e) Shucking benches or tables shall be of an approved sanitary type. Such benches and walls immediately adjacent thereto, to the height of two feet above the benches, shall be of concrete and so constructed as to be easily and thoroughly cleaned.

(f) Sanitary toilets of a type approved by the State Board of Health and separate from shucking and packing rooms must be provided.

(g) Refrigerating rooms for the retention of shellfish must have concrete floors and be so constructed as to permit easy and thorough cleaning. Ice boxes shall be metal lined throughout and provided with a false removable bottom of metal. The box or bins used for crushed ice must be metal-lined throughout and the bottom of such bins raised at least four inches above the level of the building floor.

Section (10) Equipment.

(a) Water. The plant shall be provided with an abundant supply of water under pressure. Minimum supply 300 gallons. This water must be secured from a source approved by the State Board of Health. No cross connections with unapproved water supplies shall be permitted. Hot water under pressure in sufficient amount for all purposes shall be available at all times during plant operation. Hot water must be piped to both shucking and packing rooms.

(b) Sterilization. All utensils and tools, such as opening knives, shucking pails, measures, skimmers, colanders, tanks, tubs and paddles, which come in contact with the shellfish, shall be thoroughly scoured until clean, using soap or an alkali cleanser and then sterilized either (1) by steam in a steam chamber or box, by exposure to 170 deg. F. for at least 15 minutes or to 200 deg. F. for at least 5 minutes or (2) by immersing in hot water at a temperature of 170 deg. F. or more for at least 2 minutes or (3) by exposure to a steam jet for 1 minute. In addition to these precautions the immersion of clean utensils in a strong chlorine solution, which will still contain at least 50 parts per million of free chlorine after the utensils have been in the solution two minutes, will be helpful in maintaining sanitary conditions. Such sterilization may be carried out before beginning work, or at the close of the day if the articles are stored over night so as not to become contaminated. Returnable shipping cans must be cleaned and sterilized by steam at the shipping plant prior to refilling.

(c) Lavatories, with hot and cold running water shall be provided, one for each six shuckers in the shucking room and one lavatory in the packing room. All lavatories shall be supplied with soap, paper towels, and chlorine solution of proper strength.

(d) Utensils, shucking pails, measures, skimmers, and colanders, tanks, tubs, paddles and other utensils, shall be made of non-corrosive, non-rusting, smooth impervious material and constructed in such manner as to eliminate seams, grooves, and cracks. Opening knives and hammers shall be provided of one piece material. A wire or galvanized iron pipe rack shall be provided. Measures, shucking pails, etc., shall be thoroughly sterilized and stored thereon when not in use. All utensils shall remain in the plant. Employees are not allowed to take shucking pails, knives or hammers from the plant.

(e) Shipping containers. Only approved containers marked with packer's permit or certificate number impressed or embossed on the side of such containers and preceded by the State abbreviation: ie (FLA-100) shall be used for packing and shipping of shellfish. Cans with friction top lids shall be closed securely by crimping at not less than three points about the edge of the lid or sealed in such manner that tampering is easily discernible. This applies to all cans--large and small. All cans must be sealed before leaving plant. Cans must not be used a second time.

When containers are sealed with covers which become an integral part of the container and which will ordinarily be removed only by the ultimate consumer, the identification letter and number may be impressed in or permanently embossed, lithographed, or printed on the cover instead of on the side of the can. The date when such containers are filled shall be impressed in the cover by the packer, either in code or uncoded. If the date is in code, a key to the code shall be supplied the State Health Department in the State in which the shellfish are packed and to the Surgeon General of the U. S. Public Health Service. Shipments shall be so tagged or labeled as to show the name and address of the consignee, the name and address of the shipper,

the name of the State of origin, and the certificate number of the shipper.

Containers must be purchased in sealed packages and kept therein in clean, dry place until used. All containers must be stored and handled so that the inside surface thereof will not become contaminated. Use of containers bearing the certificate number of another shipper shall not be permitted.

Section (11) Operation.

(a) General cleanliness. During the operating season the plant shall be used for no purpose other than the handling of shellfish. No fish, shrimp, crabs or food products, other than shellfish are allowed to be handled or kept in the plant. Material foreign to this particular business shall not be stored within the plant. Floors, with the exception of storage bins for shellstock shall be kept clear for thorough cleaning.

The unoccupied portions of storage bins, the shucking benches, backs of benches, and all floors shall be swept and scrubbed, and then flushed with hot water of approved quality, at least once each day, at the completion of the day's run, and then rinsed with chlorine water of approved strength. The use of polluted water for flushing or cleaning purposes is not permitted. Refrigeration rooms, ice boxes and ice-crushing boxes shall be washed out and scalded at least once each week, or more if necessary, then rinsed with chlorine water of approved strength. All walls and windows shall be kept thoroughly cleaned at all times.

(b) Personal cleanliness. All employees shall wash their hands with water and soap on the beginning work and after each visit to the toilet or departure from operating room. After washing hands they shall dip their hands in chlorine solution to be provided fresh daily, for this purpose. The outer clothing worn by persons engaged in handling shellfish must be kept clean. Gloves and other protection for the hands shall be of such material as can be easily and thoroughly cleaned. Clothing and aprons shall be stored in suitable lockers and not in the operating rooms. Employees washing and packing shellfish must wear rubber gloves at all times when engaged in this work.

(c) Dogs, cats, pets, or children, are not permitted in plant at any time during operation.

(d) Floor shucking shall not be permitted. Floors of shucking room shall not be used for the storage of shellfish or for the retention of shucking pails. Shucking pails shall be placed as to exclude drippings from shells and from the hands of shuckers.

(e) Empty pails shall not be nested. Pails when not in use shall be inverted to drain and dry after cleaning and sterilization, and shall be stored on metal rack when not in use.

(f) Refrigeration. The cooling of shucked shellfish shall be effected as quickly as possible after shucking. No ice or other foreign substance shall be allowed in contact with shucked shellfish. A temperature not exceeding 50deg. F., but above freezing shall be maintained in the refrigerator where shucked shellfish is stored.

(g) Washing shucked stock. Shucked shellfish when washed shall be thoroughly washed for a period not in excess of three minutes, with cold water from a supply approved by the State Board of Health. Dipped water is not permitted for washing shellfish.

(h) Manual handling of shucked shellfish without clean rubber gloves is not permitted.

(i) Waste disposal. Shells, washings and other waste shall be disposed of in such a manner as not to cause a nuisance. Shells must not be allowed to accumulate in shucking room.

Section (12) Contagious or infectious diseases barred. No person who has a contagious or infectious disease or who is a carrier of a contagious disease or who has been in contact with a contagious or infectious disease, shall be permitted to engage in the handling of shellfish or shall be permitted to enter a shucking house or packing plant. All employees and plant operators engaged in the handling of shellfish are required to have an approved health certificate issued by a registered Florida physician.

Section (13) Shipping.

(a) Shellstock shall be handled and shipped under such temperature and condition as will keep them alive and in good condition.

(b) Shellstock shall be packed in new, clean barrels, boxes, or sacks, each package being marked with a tag as approved by U. S. Public Health Service, said tag giving the name and address of the shipper, the name and address of the consignee, together with the name of State of origin, and the certificate number of the shipper, and amount of shipment.

(c) Shucked stock. Shucked shellfish shall be stored and shipped under such temperature as will prevent spoilage. All shucked stock received by wholesalers or retailers shall be kept in the original sealed containers, which shall not be opened except as required for dispensing by the retailers. Containers when empty shall be perforated so as to prevent re-use for shellfish.

(d) Cold storage of scallops. Shucked scallops must only be stored in approved cold storage plants and will be accepted by approved cold storage plants in Florida only from certified shucking houses. Scallops should be pan frozen in slabs preferably weighing nine or twenty-seven pounds each. Frozen scallops removed from cold storage may be packed in new paraffin paper containers, new muslin sacks, or asphalted paper bags. In either

case the permit number, net weight, and name of packer or re-packer shall be plainly printed or stamped thereon.

(e) Certificate numbers are assigned to any person, firm or corporation, after application is made by plant owner, and inspection is made by a duly authorized representative of the State Board of Health of the growing area, shucking house, equipment, boats, personnel, and the immediate surroundings and method of waste disposal, investigation of water supply, etc., has revealed full compliance with all foregoing regulations.

(f) Certificate numbers are not transferable. Permits issued may be revoked at any time for failure or neglect to comply with these requirements.

(g) Certification. No person, persons, firm or corporation, shall engage in the sale of shellfish without a permit or certificate unrevoked and in full force and effect from the State Board of Health.

Section (14) Shellfish obtained from sources outside of State prohibited under certain conditions. No shellfish from sources outside of the State shall be received or accepted for the purpose of redistribution, or re-sale within this State unless receptacle or container in which said shellfish are contained, shipped or transported has affixed thereon a tag, label, or impression showing the number of shipper's certificate of approval issued by the State Agency having the sanitary control over the shellfish industry, or business within the State from which said shellfish were obtained, or in the case of oysters and clams, unless such shipper's certificate shall have been approved or endorsed by the U. S. Public Health Service. No shucked shellfish shall be received or accepted for the purpose of sale or re-distribution, or resale, within the State unless receptacle or container is securely sealed. Cans having friction top lids must be closed securely by crimping at not less than three points around the edge of lid.

In the case of scallops shipped from out of the State of Florida, the U. S. Public Health Service does not require their approval of certificate for interstate shipments. The out of state shipper shall file or cause to be filed, an authenticated certificate from a responsible state department in his own state, stating that the product was produced under the appropriate sanitary standards required of Florida producers.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XVI

Cooked Crab, Lobster, Crayfish and Shrimp Meat Plants

Section (1) Permit required. No person, persons, firm or corporation shall operate a plant for the purpose of, or engage in the picking, packing, and preparation for sale of cooked crab, lobster, or shrimp meat unless they shall have a written permit from the State Health Officer to operate such plant. Such permit shall be issued by the State Health Officer only when the provisions of this Chapter shall have been complied with. All permits may be revoked by the State Health Officer or his accredited agent for violation of any provision or provisions of this Code, and the operation of such plant or business shall not be continued following such revocation. All permits are issued annually to expire automatically on November 15. Written application must be filed with the State Board of Health for renewal on forms provided by said Board for the Purpose.

Section (2) Building. The building where the product is handled shall be of such construction and location as to permit the production of a clean wholesome food product. Buildings shall not be located in surroundings which may contaminate the product.

Section (3) Screening. Plant shall be completely screened, lighted, and ventilated, and shall be so constructed as to keep out rat infestation. Screen shall be 16 meshes to the inch, well fitted, and all screen doors shall be self-closing and open outward. All rooms where the food is handled shall be free from flies.

Section (4) Floors. Floors of the cooking, picking, storage and packing rooms shall be constructed of concrete and tile and these floors shall extend twelve inches up the walls on all sides for rat proofing; the corners shall be rounded to permit thorough cleaning. Floors shall be so constructed that they may be easily cleaned and have ample drainage so that all waste water may be carried off completely and rapidly. Floors shall be cleaned daily or as often as necessary to keep them clean and sanitary, using clean, unpolluted water.

Section (5) Walls. Side walls and ceilings must be of such material as to permit easy and thorough cleaning and they must be maintained in a sanitary condition at all times. The walls and ceilings of the picking and packing rooms shall be painted with white oil paint. The walls and ceilings of the cooking and washing rooms shall be painted with an oil paint of a light color.

Section (6) Layout. Plant shall be arranged so as to separate the several different operations. Picking and packing of the meat shall be done in a room separated from the cooking, cooling and trimming rooms. These rooms shall be clean and kept free from flies at all times.

Section (7) Water Supply. The plant shall be provided with an abundant supply of water under pressure. Minimum supply 300 gallons. This water where used in any part of the plant, must be secured from a source approved by the State Board of Health in accordance with Chapter III of this Code. Hot water under pressure in sufficient amount for all purposes shall be available at all times during plant operation. Hot water must be piped to washing, packing, and picking rooms.

Section (8) Sterilization. All utensils and tools, such as opening knives, shucking pails, measures, skimmers, colanders, tanks, tubs, and paddles, which come in contact with the shellfish, shall be thoroughly scoured until clean, using soap or an alkali cleanser and then sterilized either by (1) steam in a steam chamber or box; (2) immersing in hot water at a temperature of 170°F. or more for at least two minutes; or (3) by exposure to a stream jet for one minute. In addition to these precautions, the immersion of clean utensils in a strong chlorine solution, which will still contain at least 50 parts per million of free chlorine after the utensils have been in the solution two minutes, will be helpful in maintaining sanitary conditions. Such sterilization may be carried out before beginning work, or at the close of the day if the articles are stored over night so as not to become contaminated. Laundry trays or steam chambers must be provided for sterilization purposes.

Section (9) Lavatories. Lavatories with hot and cold running water shall be provided one for each six pickers in the picking room, one lavatory in the packing room, and one in the washing room. All lavatories shall be supplied with soap, paper towels, and chlorine solution of proper strength (100 parts per million).

Section (10) Toilets. Separate sanitary toilets must be provided for each sex. All toilets shall be separated from the packing and picking rooms by a solid wall. If privies are used they must be of a sanitary type constructed and located under the approval of the State Board of Health.

Section (11) Refrigeration. Mechanical refrigeration or an ice box of good construction and in good repair, and capable of maintaining a temperature of below 50°F., of sufficient capacity to handle the plant output, shall be provided. The ice box shall have non-porous, non-corrosive lining that does not leak. All ice boxes must have false metal bottoms of corrugated galvanized iron, to permit free circulation of air.

Section (12) Picking pans. Meat should be picked direct to the one-pound shipping can. It is permissible to place shipping can in a larger picking pan. The picking of meat into picking pans and re-packing to one-pound containers is not permissible.

Section (13) Stools and Chairs. Stools and chairs shall be of smooth construction, preferably metal, washable and painted white, and kept clean at all times.

Section (14) Benches and Tables. Benches and tables for picking and preparing meat shall be metal covered, or of smooth concrete. Where metal is used it shall extend completely over the edge of table or bench. All joints or seams shall be properly soldered.

Section (15) Bins or storage tables. Bins or tables on which crabs, lobsters, or shrimp, are cooled or held until picked, shall be of impervious material and so constructed that the water will drain from the crabs, lobsters, or shrimp, before being sent to the picking and packing rooms.

Section (16) Plumbing. All plumbing shall be in accordance with Chapter IX of this Code.

Section (17) Picking utensils. Picking knives shall be of one piece, all metal type. Blocks and hammers used for cracking claws must be of smooth metal. Wooden blocks or hammers are not permitted for claw cracking purposes.

Section (18) Cupboard or cabinet. A cupboard or cabinet with screen doors and metal shelves must be provided for storing and sterilized pans, and picking knives when not in use.

Section (19) Cleanliness of plant and equipment. During the operating period or season, the plant shall be used for no other purpose than the handling of crab, lobster and shrimp meat. Materials foreign to this particular business shall not be stored in the operating part of the plant. Picking pans and knives, and all utensils and equipment that come in contact directly or indirectly with the meat shall be cleaned and sterilized at least once daily in accordance with Section 8. Ice boxes or refrigerators shall be cleaned each time they are emptied of the meat, and sterilized with steam jet, hot water, or sterilizing solution. All surfaces with which the meat comes in contact, such as tables, picking and packing benches, platforms or lines for cooling, shall be cleaned and sterilized at the beginning and end of each operation. When chlorine solutions are used the surface must be first cleaned.

Section (20) Cleanliness of Employees. All employees picking, packing, or handling meat shall wash their hands before starting work and shall keep them clean at all times. Before visiting the toilet all employees shall remove aprons and leave them at place of work. Aprons and gloves must not be donned after visiting the toilet until hands have been thoroughly washed. The management shall post signs in conspicuous places notifying employees of this requirement as to cleansing of hands and employer and employees shall both be responsible for its enforcement. Outer clothing of all employees shall be clean, and pickers shall wear clean aprons and caps that will prevent loose hair from falling upon material with which they are working. No person shall sleep in any part of the plant, and no loitering shall be allowed in picking and packing rooms.

Section (21) Handling of the product. All operations in the plant must be conducted in such manner as to protect as far as possible the product of the plant from contact with unclean surfaces. Crabs, lobsters, and shrimp must be delivered to the picking benches in clean metal containers. The washing of trimmed crabs, lobsters, or shrimp for the purpose of removing the fat or other material to be discarded, preliminary to picking, shall not be allowed unless conducted in a sanitary manner and with clean, fresh water free from pollution. Meat shall not be permitted to accumulate on the picking benches or in the packing room. Frequent removal must be made of meat from picking room to packing room, where it shall be promptly packed and placed under refrigeration preparatory to shipping. No meat shall be returned to picking room.

Section (22) Shipping cans or containers. Meat shall be packed in new cans, and in no case shall a can or container be used a second time for marketing or shipping meat. All meat sold or shipped shall be packed only in cans upon which is embossed the permit number assigned to the dealer by the State Board of Health. Such number is to be preceded by the designation FLA-C; e.g., FLA-10-C.

No packer or picker of crab, lobster, or shrimp meat shall have in his possession any cans, new or used, embossed with a number other than that assigned to him on permit issued to him by the State Board of Health. No holder of a permit shall give, loan, sell or exchange any cans embossed with his permit number.

Section (23) Children or animals not allowed in plant. No children shall be allowed in the plant during its operation, nor shall any dog, cat, or other pet be allowed in the plant during its operation season.

Section (24) Disposal of wastes. Inedible or discarded waste material from the crabs, lobsters, and shrimp handled in the plant shall be placed in covered metal containers provided for the purpose, and removed from the plant as often as may be necessary, and in no case shall such waste material be allowed to remain in the plant over night. Holders

of permits shall be responsible for seeing that ultimate disposal of this waste be made in such manner that no sanitary nuisance will result therefrom.

Section (25) Crab shell. Crab shells may be furnished and sold with the meat only if they are thoroughly cleaned and sterilized and packed so as to prevent subsequent contamination. Such shells shall have attached a tag bearing the words, "These shells not to be used unless washed, scrubbed, and sterilized."

Section (26) Persons with communicable diseases excluded. No person who has or is suspected of having tuberculosis, typhoid fever, or other communicable disease, or is a carrier of the organisms causing such disease, or has been in contact with persons suffering with such disease, shall be employed or accept employment in the handling of crab, lobster, or shrimp meat, or allowed to enter the plant. All operators and employees connected with such plants shall before accepting employment or beginning work have in their possession a written certificate from their health officer or a registered doctor of medicine, stating that they are free from disease in the communicable stage, and there is no case of disease in communicable stage in their family or among persons with whom they reside. Both employer and employee shall be responsible for carrying out this Regulation.

Section (27) Meat from out of the State prohibited under certain conditions. No crab, lobster, or shrimp meat from sources outside of the State of Florida shall be sold or brought into the State for the purpose of redistribution or resale within the State unless receptacle or container in which the said meat is contained and the outside case or wrapping, has the name and identification of shipper legibly marked upon it with the State department approving the sanitary conditions under which the meat was prepared and packed and the permit number if such is issued. For the purpose of compliance with this regulation, the out-of-State shipper shall file or cause to be filed with the State Board of Health of Florida an authenticated certificate in writing from a responsible State department in his own State, certifying that his product has been produced under similar sanitary requirements as that required of Florida producers.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XVII

Tourist and Trailer Camps

Section (1) Reference is made to Chapter 19365 (No. 370) Acts of the Legislature of 1939. This statute defines tourist camps and trailer camps, and makes it illegal to operate such camps in the State without an unrevoked permit from the State Board of Health. The State Board of Health is empowered and required to make such sanitary regulations as it may find necessary. The provisions of this Chapter of the Sanitary Code constitute such regulations and permits shall be issued only upon compliance with these provisions, and shall be revoked for non-compliance.

Section (2) Camp sites.

(a) Location. Camps shall be located on well drained sites, susceptible to quick drying following rains. Camps must not be located on or near marshes or bottom lands, or in vicinity of potential mosquito breeding areas. They must be reasonably well shaded but not covered with heavy dense growths and underbrush.

(b) Size and spacing. Camp sites shall be of ample size to prevent overcrowding and to prevent conditions not conducive to good health. Sites shall be divided in such manner that every car of camping outfit shall have adequate space to prevent creation of a nuisance. The site shall be subdivided and marked off into rectangular lots, each not less than 25 feet by 35 feet. Lots should be grouped in blocks with streets at least 18 feet wide between each block.

Section (3) Water supply. A potable water supply shall be provided to meet the provisions of Chapter III of this Code. This supply shall be piped and outlets provided so that no cottage or trailer will be more than 50 feet from such an outlet. Where a hydrant or other outlet is located a drip box shall be provided 18 inches in diameter and 12 inches in depth, filled with cinders or brick bats, so that water will not pool.

Section (4) Sewage disposal. Sewage disposal shall be into a public sewerage system, if such is available, and if such is not available, in compliance with Chapter VI of this Code.

Section (5) Toilets and lavatories. Toilets and lavatories shall be provided in compliance with provisions of Chapter VIII of this Code.

Section (6) Shower baths and laundry. Camps shall be provided with conveniently located shower baths arranged for each sex, in completely separated rooms or compartments with separate entrance.

Laundry facilities shall consist of at least one (1) two-compartment, stationery laundry tub properly connected to the approved camp sewerage system, and provided with both hot and cold running water.

No laundering, animal washing, car washing, or other slop-creating procedure shall be carried on at any individual cottage or trailer site.

Section (7) Plumbing. All plumbing shall be in compliance with Chapter IX of this Code and all local plumbing ordinances not in conflict with this Code.

Section (8) Garbage and waste disposal. All garbage and other refuse shall be deposited in large (not exceeding 20 gallons), tightly-covered, metal cans placed at frequent intervals around the camp grounds. Garbage cans must be provided in sufficient number to handle the waste from the camp.

Section (9) Sanitary facilities for trailers. The number of toilets, urinals, shower heads, laundry tubs, garbage containers, and other sanitary facilities as well as the quality of water made available, shall be determined in the same manner as for cottages, 3 persons per trailer being used to estimate the number of persons to be served in trailer camp parking space.

Toilets in trailers shall not be used while trailer is in motion on the highway or parked by the roadside. These toilets shall not be used while in trailer camps, unless the camp has made suitable arrangements to handle the sewage from the toilets, which arrangement shall have been approved in writing by the State Board of Health.

Section (10) Disposal of non-fecal wastes. Kitchen sinks provided on trailers may be used provided the camp owner provides proper containers to collect this waste, and adequate porter service to insure that such receptacles are emptied into approved slop hoppers without overflow, or provided some other system of disposal is provided, approved in writing by the State Board of Health.

Section (11) Control of mosquitoes, flies, and other insects. No standing water shall be allowed to pool in the vicinity of the camp, and the premises shall be kept clear of cans, rubbish and other articles that will hold water for mosquito breeding. No accumulation of materials shall be allowed that will breed flies.

Section (12) Camp office and attendant to be provided. Camps shall at all times be in charge and supervised by a competent attendant, with such other help as will permit the camp to be kept in a sanitary condition, garbage and waste cans clean and emptied, and the premises adequately policed.

Each camp shall be provided with a small building at the entrance to the camp for the use of the camp attendant.

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Section (13) Registration of patrons. It shall be the duty of the camp attendant to require the registration of all tourists or patrons upon entrance to the camp and such registration records shall be preserved. Each such patron upon registering shall be provided with a registration card, a trailer site or cottage allotment, and a copy of the camp rules.

Section (14) Rules and regulations to be posted. Each camp owner shall have posted in a conspicuous place in the camp a copy of these regulations and of his own camp rules.

Section (15) Issuance and revocation of permit. Application must be made in writing to the State Board of Health for a permit to operate a tourist or trailer camp, on forms provided for the purpose. Upon receipt of such application, inspection shall be made of the camp by a representative of the State Health Officer, and if such inspection indicates compliance with all of the provisions of this Chapter and the statute, a permit will be issued in writing to operate, such permit to be conspicuously posted over the registration desk in the camp office.

Should further inspection show failure to maintain standard of sanitation required by this Code or failure to comply with directions issued by an accredited representative of the State Board of Health concerning the improvement of any insanitary condition in connection with the camp, the permit shall be revoked.

NOTE: Operation without a permit a misdemeanor. In addition to the penalties prescribed by the Statute for violation of the various requirements of this Code, Chapter 19365 (No. 370), Acts of the Legislature of 1939 provides that the operation of a camp without a permit from the State Board of Health or, after a permit has been revoked, shall constitute a misdemeanor punishable as provided under Section 10 of that Law.

The Sections of this Chapter were adopted by the State Board of Health in executive session on February 11, 1940, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XVIII

Sale, Dispensing, and Handling of Shellfish and Cooked Seafood Meat

Section (1) Definitions:

- (a) The term "shellfish" as used in this Chapter shall mean oysters, scallops, and all varieties of clams.
- (b) The term "cooked seafood meat" as used in this Chapter shall mean the cooked meat of crabs, lobsters, or crayfish, and shrimp.
- (c) The term "dealer" as used in this Chapter shall mean, wholesalers and retailers of such products, restaurants, cafeterias, eating places, stores, markets, individuals, firms, corporations or associations who deal in shellfish or cooked seafood meat, other than producers and packers as defined in Chapters XV and XVI of this Code.
- (d) The term "approved product" as used in this Chapter shall mean oysters, scallops, and clams produced in plants covered by the permits issued under Chapter XV of this Code and having the authorized permit number embossed upon the container, and lobster, crab, or shrimp meat produced under provisions of Chapter XVI of this Code and bearing the authorized permit number embossed upon the container. Where oysters and clams are from producers outside of the State of Florida, "approved product" shall mean one having a certificate number embossed or affixed to each container from proper State Department in the State of origin, which permit or certificate shall have been approved by the U. S. Public Health Service. In the case of scallops, and of crab, lobster and shrimp meat shipped from outside of the State of Florida, "approved product" shall be that defined under Section 14, Chapter XV of this Code for scallops, and under Section 27, Chapter XVI of this Code for crab, lobster and shrimp meat.

Section (2) Unapproved products not to be sold. No dealer shall sell or offer for sale any shellfish or cooked seafood meat not defined under this Chapter of the Florida State Sanitary Code as an approved product. The possession of unapproved products by a dealer in his place of business or in a warehouse, shall be prima facie evidence that possession is for the purpose of sale.

Section (3) List of approved producers to be furnished by State Board of Health. The Bureau of Engineering, of the State Board of Health shall, as often as may be necessary, prepare and distribute to health officers and municipal officers on request, a list of approved producers to whom permits have been issued in the State of Florida. They shall also prepare and distribute similarly a list of producers of oysters and clams in other states shipping such products into Florida, who have been issued permits approved by the U. S. Public Health Service. They shall also prepare and distribute similarly, a list of producers shipping scallops, and crab, lobster, and shrimp meat, into Florida, where a responsible State Agency furnishes their approved list (Chapter XVI, Section 27.)

Section (4) Unapproved products to be condemned and destroyed. Local health officers or their sanitary inspectors or other accredited agents, or agents of the State Board of Health, shall make inspections of the shellfish and seafood meat offered for sale by a dealer, and all such products found not to be from an approved source, shall be deemed unsafe as food and dangerous to the public health, and shall be condemned and destroyed or made inedible by applying kerosene or similar material.

Section (5) Containers.

(a) Shellfish purchased, received or in stock of dealers, must be packed in new non-returnable cans properly marked with non-removable permit numbers. Cans with friction top lids shall be closed securely by crimping at not less than three points about the edge of the lid, or sealed in such manner that tampering is easily discernible. Scallops, however, may be packed in paper bags or cartons or in muslin bags, in which case the name and identification marks of the producer must be printed or stamped thereon. Cooked seafoods shall be packed in new sanitary containers, contents of which shall not exceed five (5) pounds weight. The name and address, as well as the permit number or identification marks, of the producer shall be stamped or printed on all containers. Shell oysters or shell clams shall be packed in new barrels, boxes, crates, or sacks and each package shall have affixed to it a tag as approved by the U. S. Public Health Service, and furnished to Florida producers by the State Board of Health.

(b) The transfer of shellfish from the original containers to crocks, jars or other receptacle is prohibited.

(c) The refilling or re-use of a container to which is embossed a permit number, name, or identification mark of the original producer, with shellfish or other seafood products, is prohibited.

(d) All containers of pint, quart, gallon, or other capacity, used for sale of shellfish or cooked seafood from original containers, shall be kept in sealed carton or covering or stored in a clean, dry and fly and rat proofed room, and such containers must at all times be kept in a clean and sanitary condition.

Section (6) Storage, dispensing and display.

(a) Shucked shellfish and cooked seafoods shall at all times be kept refrigerated at a temperature not exceeding 50 deg. F. No ice, water, or other foreign substance shall be allowed in contact with shucked shellfish or cooked seafood.

(b) Shell oysters and clams must at all times be kept at a temperature such as will keep them alive and fresh. All refrigerators or ice boxes used for storage or retention of shellfish or cooked seafood shall at all times be kept in a sanitary and odorless condition. Ice boxes, or refrigerators shall be thoroughly scalded and chlorinated not less than once each week or at such times as may be required to keep them in a sanitary condition.

(c) All shucked shellfish and cooked seafoods received and handled by a dealer shall be kept in the original marked and sealed container which container shall not be opened except as required for dispensing by the dealer.

(d) All shellfish containers when empty shall be perforated so as to prevent reuse for packing shellfish. No shellfish containers shall be sold or given away by dealers until perforated as above set forth.

(e) Ladle or dipper. Only one-piece non-corrosive metal or glass ladles or dippers shall be used for transferring shucked shellfish from original containers to other packages. All such ladles or dippers shall be thoroughly sterilized as needed.

(f) Shucked shellfish or cooked seafood shall not be openly displayed, but if displayed shall be kept in a sanitary closed refrigerated show case. The exposure of shellfish or cooked seafood to flies, vermin or rodents is prohibited.

(g) Shellfish or cooked seafood if sold from trucks, wagons, or vehicles of any description must at all times be kept properly refrigerated and shall at no time be exposed to flies, vermin or rodents.

Section (7) Cleanliness of employees. All employees of, and dealers, handling shellfish or cooked seafoods shall wear clean outer garments and shall keep their hands clean at all times when handling shellfish or cooked seafoods.

Section (8) Health of employees. No person suffering from a communicable disease, or who has open lesions on hands, arms or face, or who resides in a household having a case of communicable disease, or who is known to be a carrier of the organisms causing a communicable disease, shall be employed in handling or dispensing shellfish or cooked seafood. The dealer and each employee engaged in handling shellfish or cooked seafood shall have an approved health certificate issued by the Health Officer or a registered doctor of medicine.

Section (9) Buildings. All stores, markets, shops, or business establishments in which shellfish or cooked seafood is sold, stored, or offered for sale, must at all times be kept in an approved sanitary condition, and all parts of buildings in which shellfish or cooked seafood is handled or stored shall be kept free from flies, insects, vermin or rodents. All windows, doors or other openings to outer air shall be tightly screened with 16 mesh screen or smaller. Screens shall be kept in perfect repair. All screen doors shall open out and be self closing.

Section (10) Records. All dealers shall keep an accurate daily record which shall show the names and addresses of all persons from whom shellfish or cooked seafood is received, date of receipt and quantity, such records shall be open to inspection at any time during business hours by any duly authorized representative of the Florida State Board of Health.

The Sections of this Chapter were adopted by the
State Board of Health in executive session on
February 11, 1940, to be effective from that date.

FLORIDA STATE SANITARY CODE

CHAPTER XIX

Bottled Drinking Water

Since the inspection of bottling plants has a bearing on public health beyond the confines of any one county, the Bureau of Sanitary Engineering of the State Board of Health must necessarily be charged with the responsibility for efficient and reliable inspection, and in all counties with an organized health department, the county sanitary officer will make all necessary inspections.

Section 1. DEFINITIONS.

The following definitions shall apply in the interpretation and enforcement of this regulation.

(a) Bottled Water. The term "bottled water" as used herein shall include any artificial or natural mineral, spring, or other water bottled for drinking purposes.

(b) Bottling Plant. A bottling plant is any place or establishment in which bottled waters are prepared for sale.

(c) Health Officer. The term "health officer" shall mean the health authority of any incorporated town or his accredited representative. or where no such exists, the State Health Officer or his accredited representative.

(d) Bactericidal Treatment. A bactericidal treatment is the application of a process for the destruction of bacteria, which does not adversely affect the health of the food or drink consumer, which is effective in the destruction of bacteria, and approved by the State Board of Health. The most usual bactericidal agencies of this class are hot water or steam or chlorine or some compound releasing free chlorine.

(e) Plant Operator. The plant operator is any person who owns or leases the bottling plant and is responsible for conditions, and also includes his agent or plant manager.

(f) Person. The term "person" shall mean person, firm, corporation, or association.

(g) Mislabeling. The term "mislabeling" shall mean any labeling in violation of the law or regulation.

Section 2. PERMITS FOR OPERATOR REQUIRED

No commercial bottling plant shall operate without a permit from the State Board of Health, and no permit shall be issued until an inspection shall be made of the establishment, its equipment, methods of operation, and its surroundings, and these found to comply with the provisions of this Chapter of the Sanitary Code of this State. If, upon inspection, it is

found that the provisions of this Code are not being complied with, the permit shall be revoked, and the plant shall not operate after the permit is revoked.

Operation without permit violation of Code and subject to penalties outlined.

Section (3) Buildings, walls, and ceilings. The bottling plant buildings shall be substantially constructed of suitable material and construction to carry out in a sanitary manner the purpose for which it is designed. Provisions shall be made to prevent the entrance of rats. The walls and ceilings shall be so constructed and of such materials as to be easily cleaned. They shall be kept clean and well painted. Ceilings shall be tight so as to prevent dust and dirt from dropping, or material stored above from sifting through to the floor below.

Section (4) Floors. All floors shall be of water-proofed concrete, vitrified tile, or other impervious material, so constructed as to be easily and effectively cleaned, and kept in a sanitary manner. Sufficient drains, gutters, gratings, and sewers shall be provided to insure proper and prompt removal of waste liquids and water.

Section (5) Lighting and ventilation. All rooms shall be well lighted and ventilated.

Section (6) Source and quality of water supplies.

(a) Bacteriological. The water to be bottled for sale shall be from a source approved by the Chief Engineer of the State Board of Health, and shall be protected in such a manner as to prevent the entrance of contamination. The bottled water, or the water used in final rinsing of bottles shall meet the minimum bacteriological standards of the U. S. Treasury Department for drinking water. Samples for bacteriological analysis shall be submitted to the Bureau of Laboratories of the State Board of Health at such intervals as may be required by the Chief Engineer of the State Board of Health.

(b) Chemical. A Chemical analysis, the extent of which shall be determined by the Chief Engineer of the State Board of Health, shall be filed for approval before any permit will be issued.

Section (7) Labelling. The label shall contain only the following data:

(a) Name and address of the bottling company and permit number.

(b) Chemical analysis which has been filed for approval with the State Board of Health.

- (3) A statement of all substances added and all treatment process applied.

Claims of medicinal and health-giving properties will not be allowed.

Section 8. TOILET FACILITIES.

Adequate toilet facilities, lavatories, and urinals shall be provided for employees. Toilets and lavatories must be in room separated by substantial partition walls, extending from floor to ceiling, from work-rooms. Doors to toilet rooms shall not open into any room or compartment where water is bottled, handled, or stored. The number of toilets provided shall be in accordance with Chapter VIII of the Florida State Sanitary Code.

Section 9. Operation

(a) Sterilization. All bottles must be thoroughly washed with soap or other effective cleaning agent, in water whose temperature is not less than 110 degrees F. after each use, rinsed and then subjected to one of the following processes:

(1) Exposure for at least 5 minutes to live steam in a closed compartment.

(2) Immersion for at least 2 minutes in hot water, the temperature of which is not less than 170 degrees F.

(3) Immersion for at least 2 minutes in a chlorine solution which shall be made up at a strength not less than 100 parts per million and shall not be used after its strength has been reduced below 50 parts per million.

(4) Treatment by any other bactericidal process approved by the State Health Officer. When a chlorine or other chemical treatment is used, a three compartment wash-stand shall be provided and used, the first compartment to be for washing, the second for rinsing, and the third for chlorine or chemical immersion.

(b) Storage of Containers and Equipment. After bactericidal treatment and all bottles, cans, and other multi-use containers and equipment shall be stored in a separate room in such a manner as to be protected from contamination.

(c) Handling of containers and equipment. Between bactericidal treatment and usage, and during usage, containers and equipment shall not be handled or operated in such manner as to permit contamination of the water.

(d) Capping. Capping shall be done in a clean and sanitary manner. Corks or other caps approved by the Chief Engineer of the State Board of Health shall be utilized. Corks shall be used once only and bottles shall be hooded with parchment or other approved hoods. Screw caps are permissible but must be thoroughly sterilized after each use.

Section (10) Procedure when infection suspected. When suspicion arises as to the possibility of transmission of infection from any person concerned with the handling of bottled water, the health officer is authorized to require any or all of the following measures: (a) the immediate exclusion of that person from handling the water for bottling, (b) the immediate exclusion of the water supply concerned from distribution and use, (c) adequate medical and bacteriological examination of the person, of his associates, and of his and their body discharges, (d) bottles from premises where communicable disease is known to exist shall not be returned to the bottling plant until sterilized under the supervision of the health department.

Section (11) Notification of disease. Notice shall be sent to the health officer immediately by any distributor of bottled water in whose plant any communicable disease occurs.

Section (12) Personnel, cleanliness. All persons coming in contact with bottled water, containers, or equipment shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

Section (13) Personnel, Health. Once every 12 months or oftener if deemed necessary, the health officer or a physician authorized by him shall examine and take a careful morbidity history of every person connected with a bottling plant, or about to be employed, whose work brings him in contact with the production, handling, storage, or transportation of water, containers, or equipment. If such examination or history suggests that such person may be a carrier of or infected with the organisms of typhoid or para-typhoid fever or any other communicable diseases likely to be transmitted through water, he shall secure appropriate specimens of body discharges and cause them to be examined in a laboratory approved by him or by the State health authorities for such examinations, and if the results justify, such person shall be barred from such employment.

Such persons shall furnish such information, submit to such physical examinations, and submit such laboratory specimens as the health officer may require for the purpose of determining freedom from infection.

The Sections of this Chapter were adopted by the State Board of Health in exocutive session on April 24, 1941, to be effective from that date.

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CHAPTER XXI

Swimming Pools and Bathing Places

Reference is made to Sections 3767-3772, Compilation General Laws, 1927. These Statutes make it illegal to operate a swimming pool, bath house or swimming place without a permit from the State Board of Health. They also empower the State Board of Health to make and enforce such regulations in regard to such places as it deems proper. The following regulations of the State Sanitary Code constitute regulations under these Statutes:

Section (1) Definitions: The term "pool" as used in this Chapter shall mean any concrete or masonry structure, located either indoors or outdoors, used for bathing or swimming purposes and filled with a controlled water supply, together with buildings and appurtenances used in connection therewith.

The term "public bathing beach" shall mean a bathing place together with buildings and appurtenances used in connection therewith on natural ponds, lakes, streams, ocean, gulf, or other waters, where the public is allowed to bathe or is open to the public for bathing purposes by consent of the owner.

Pools, bath houses or bathing beaches used by an individual, his family or guests, are not included under the meaning of this Chapter. Pools, bath houses, and bathing beaches, however, operated by hotels for their patrons or by clubs for their members, are to be included under the provisions of this Chapter.

Section (2) Permits. Before a public swimming pool, a bath house, or a public bathing or swimming place is placed in operation, a written permit from the State Board of Health shall have been issued to the owner or operator. Applications for such permit shall be upon forms as furnished by the State Board of Health, with detailed information as listed on such form. Permits may be revoked for violation of State Sanitary Code regulations.

Section (3) Submission of plans. Before the installation of a swimming pool or bath house, plans and specifications shall be submitted to the State Board of Health in duplicate, and such approved in writing by said Board or its authorized representative. Such plans and specifications shall include:

(a) Blue prints of drawings of the proposed works in sufficient detail as to make clear to the contractor just what work is to be done.

(b) Complete specifications as may be necessary to supplement the drawings and to include such items as pumps, chlorinators, water filters, with sand and gravel, chemical dosing facilities, backwash, filtration rate and other pertinent data, etc.

(c) Information as to number of persons to be served by pool, seasonal or year-round use, source of water supply, disposal of wastes, and such other data as may be required by the Chief Engineer of the State Board of Health.

(d) A chemical analysis of water supply to serve pool must accompany specifications and plans submitted to the State Board of Health.

One set of approved plans and specifications will be returned to applicant through the local health organization where such is provided. The second set will be retained in the files of the State Board of Health. Upon approval, no changes shall be made in such plans and specifications without written approval of Chief Engineer of the State Board of Health.

Section (4) Pool construction. Pools shall be constructed of concrete or of similar impervious material with a finish adapted to the bathing demands of different parts of the pool. The bottom surface below a depth of 5 feet should be as smooth as possible to facilitate cleaning and movement of bottom deposits. Bottom surfaces in shallower areas should be given a non-slip finish. Walls should be as smooth as possible to prevent accumulations and facilitate cleaning. Floors and walls should be light in color, preferably white. Plaster coats are not permitted.

Section (5) Shape, size, slopes, etc. Pools shall be constructed of such shape and size as to be efficiently and safely controlled, and so that uniform circulation may be obtained. Size should be adapted to the bathing load, and should not be larger than funds available will permit the necessary appurtenances to keep the pool in sanitary condition. The pool bottom shall have a definite slope to the outlet. Deep water, except as required for safety in diving, should be limited to such areas as are actually needed, resulting in a "spoon" or "double spoon" bottom.

Section (6) Inlets and outlets. Inlets and outlets to pools shall be arranged so as to get effective and uniform circulation of the incoming water throughout the pool, and so that deposits that settle on the pool floor will be carried to the outlets. Inlet locations should be near the top of the pool water and should take into account the fact that the greater pool loads are in the shallow areas. On the other hand, chlorinated water introduced into very shallow areas may permit the dissipation of chlorine before it reaches deep water. The use of spray nozzles for purpose of temperature control should be confined to periods when the pool is not in use.

Outlets shall be ample in size with a cross section of the grating in outdoor pools of not less than ten times the cross section of the runoff piping. In indoor pools the cross section of the openings shall not be less than five times the cross section of the runoff piping. Outlets shall be located at low points in the pool.

Where outlets are to discharge into sewers carrying any sanitary sewage, there shall be no direct connection, and outlets shall be so designed as to prevent the possibility of sewer discharge from contaminating the pool.

Section (7) Off-season drains. Drains should be provided whereby, when pool is not to be used for a period, all piping, pits, etc., can be drained.

Section (8) Scum gutters or overflows. Pools shall be entirely surrounded by proper overflows which shall possess the necessary pitch to prevent any

accumulations, be ample in size and uniformly level at inner edge so as to carry off normal amounts of water introduced into them, and shall be easily accessible for cleaning. Overflows should be constructed with drains not more than 15 feet apart, and with a pitch to drains of not less than 3 inches in 10 feet. Scum gutter waste shall not be recirculated.

Section (9) Walk areas. Walk areas around the pool shall be ample and adequately drained. They should have a finish non-slip to bathers' feet, and should have a pitch of 3 inches in 10 feet, preferably away from the pool. They should be protected at the pool edge with a curb to prevent the entrance of rubbish, litter, dirt, etc., from the pool.

Section (10) Hose connections. Sufficient hose and hose connections, at least 1 inch in size, shall be provided with adequate pressure for cleaning pool areas, walls, dressing rooms, toilets, spectator areas and all floor areas used in connection with pools and bath houses.

Section (11) Suction cleaner. All new installations shall be provided with satisfactory suction equipment, maintained and used to remove sediment, sludge, and other accumulations from the bottom of pools.

Section (12) Steps and ladders, and springboards. Steps and ladders shall be of an impervious material of such design, that they can be easily cleaned. They shall be so designed and constructed that no water is left on them when pool is emptied.

Springboards shall have non-slip finish, covered with non-absorbent material, or, if covered with absorbent material, such covers shall be removed and disinfected each day.

Section (13) Double level pools. Double level pools are not permitted. Where groups of bathers are to be segregated for various depths, light fences or barriers that do not offer hindrance to free circulation of the pool water may be used.

Section (14) Wading pools. A wading pool is defined as a pool with a maximum depth of 36 inches. They may be almost any shape as long as this maximum depth is not exceeded. They shall be provided with a sufficient supply of clean water at all times they are open for use. They shall be entirely emptied, cleaned and re-filled daily. Water removal shall be wasted and not returned to circulation. An overflow or scum gutter should be provided around the entire perimeter. A suitable fence or barrier shall surround the wading pool to provide control and to prevent any unnecessary contamination. Toilet shall be provided, unless already available in convenient location.

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Section (15) Water supply for pools. The/supply for all pools shall be clean and meet the requirements as for a domestic water supply in respect to safety from bacterial contamination. It shall be clear and reasonably free from objectionable minerals, or the necessary filtration or other equipment shall be provided to correct such deficiencies.

Section (16) Water used at bathing beaches. No public bathing beach shall be maintained on a natural body of water that has been determined by the State Board of Health to be so polluted as to be a menace to health if used for bathing.

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Section (17) Sanitary quality of water in pools. Samples of the water shall be taken from the corner areas and center of pools with sufficient frequency as to control the sanitary quality of the pool water. Such samples shall always be taken while the pool is in use. Laboratory examination of such samples shall show the water to meet the following:

- (a) Bacterial quality: Bacterial results shall show the water to meet the U. S. Treasury Department standards for drinking water.
- (b) Chemical quality: The water in a pool where alum is used as a coagulant shall be maintained at all times in such alkaline condition that the pH value of the water shall exceed 7.0. When the water in the pool is treated with chlorine, in the presence of ammonia, the pH value shall exceed 7.6.
- (c) Laboratory methods: All chemical and bacterial examinations provided for in this regulation shall be made in accordance with the "Standard Methods of Water Analysis" as adopted by the American Public Health Association.
- (d) Cleanliness: The bottom and side walls of pools shall be kept reasonably free from sediment and visible dirt. Visible scum shall be removed at least once each day. Fill and draw pool and continuous flow pools shall be emptied and scrubbed at least once each week.

Section (18) Chlorine disinfection. Chlorine disinfection shall be required on all pools. Such chlorination shall be applied so that at no time will the chlorine in any part of the pool, when determined by the orthotolidine test, show less than 0.3 parts per million, or more than 0.6 parts per million, when chlorine alone is used. Where ammonia is used with chlorine the chlorine residual shall be maintained at not less than 0.5 parts per million nor more than 1.0 parts per million. Chlorination equipment of acceptable capacity and design must be provided.

Section (19) Filtration. Adequate clarification and filtration equipment shall be provided on all pools where pool water is recirculated, and on all other pools where the water utilized needs clarification. Such filtration equipment shall meet with the following requirements:

- (a) Filter capacity: Filter capacity for recirculation pools, shall be provided to obtain a 6-hour turnover of the entire contents of the pool, based on a filter rate of 3 gallons per square foot of filter area per minute, or an 8-hour turnover based on a rate of 2 gallons per square foot per minute. Rates for simple clarification of an otherwise satisfactory water not to be recirculated may be increased as conditions justify.
- (b) Coagulants: Proper provision for use of coagulants shall be provided and then application made at such parts as to be most effective.
- (c) Backwash: Facilities shall be provided for backwashing the filters at a rate of not less than 15 gallons per square foot of filter area per minute. If water from a potable supply is used for backwashing there must be an atmospheric gap between it and the pool system of a type approved by the Chief engineer of the State Board of Health.

Pool water may be used for backwashing, provided that the chlorine residual after 10 minutes contact is 0.2 - 0.5 p.p.m.

- (d) Hair and lint catcher: A hair and lint catcher of acceptable size shall be provided on all recirculation pools.
- (e) Filter room: A lighted and ventilated room shall be provided for the location of filter equipment, with easy access for inspection and servicing.
- (f) Ample pipe sizes: Pipe sizes used in the recirculation system shall be large enough to reduce friction loss to a minimum.
- (g) Eliminate contamination: All possible sources of contamination in connection with the filter shall be eliminated. Filter wash water wastes shall not be discharged directly into a sewer line carrying sanitary sewage. (See Section 6).
- (h) Testing outfit: Every pool shall be provided with satisfactory pH testing outfit and with satisfactory outfit for determining chlorine residual in the water.
- (i) Cleanouts: Cleanouts shall be provided in convenient parts in recirculation system to remove obstructions, accumulations, etc.

Section (20) Make-up water. All recirculating pools shall be equipped with provision for adding make-up water at all times while pool is in operation, to replace water lost over the overflow gutters and by evaporation.

Section (21) Continuous flow pools. In the case of continuous flow pools, new water shall be added on a basis of not less than 500 gallons per bather per day, and more if practicable.

Section (22) Bathing load. The maximum bathing loads will be specified for all pools at the time plans are approved or permits issued, based upon size, equipment, etc., and those loads shall not be exceeded at any time. The maximum bathing load shall be conspicuously posted at the pool entrance.

Section (23) Personnel and supervision. Every pool and bathing beach shall be under the direction of a qualified, competent operator and the responsibility for proper operation shall be vested in this one operator. Sufficient attendants shall be provided to operate the pool or bathing beach in an orderly and sanitary manner. Adequate life guards shall be provided, who should also assist in sanitary control. No person shall be employed who is suffering from a communicable disease. Supervision should be provided on all wading pools while they are in use.

Section (24) Drinking water. Drinking water shall be supplied at all pools and bathing beaches in conformity with Chapters III and VIII of this Code.

Section (25) Food, drink, tobacco. No food, drink, gum or tobacco shall be sold within the pool enclosure or inside bath houses.

Section (26) Separate spectator provision. Provision made for spectators shall be outside the pool areas, so that spectators cannot have access to pool, walkways, dressing rooms, toilets, etc.

Section (27) Dressing rooms. Dressing rooms shall be sanitary, ample, and in proportion to the maximum bathing load of the pool, with entirely separate provision for men and women. At bathing beaches the bathers admitted shall not be in excess of the dressing room accommodations.

Section (28) Toilets. Adequate and properly located toilet facilities shall be provided in compliance with Chapter VIII of this Code. Provided, however, that separate toilets and urinals shall be provided of two types--those adjacent to dressing rooms and known as dry toilets; and those near pool and showers and known as wet toilets. The following equipment will be acceptable:

(a) Pools not larger than 50 feet by 100 feet or equivalent area with bathing load not exceeding 700 persons:

(Men)	
<u>Dry:</u>	<u>Wet:</u>
2 closets	1 Closet
2 urinals	1 urinal
1 lavatory	
(Women)	
3 Closets	2 Closets
1 lavatory	

(b) Pools larger than 50 feet by 100 feet or equivalent area with bathing load exceeding 700 persons:

(Men)	
<u>Dry:</u>	<u>Wet:</u>
3 closets	2 closets
4 urinals	2 urinals
2 lavatories	
(Women)	
4 closets	2 closets
2 lavatories	

(c) Spectators or persons other than bathers shall not have access to pool toilets. Should it be desired to furnish toilets for spectators they must be provided outside pool area and dressing rooms.

(d) Toilet floors should have a pitch of 5 inches in 10 feet to drains and hose connections should be provided for frequent cleaning. Toilets shall be kept clean and in good sanitary condition.

Section (29) Shower facilities: Adequate shower facilities shall be provided with water from a safe source, and necessary soap at all pools and bath houses.

Section (30) Light and ventilation. All indoor pools, dressing areas, equipment rooms, etc., shall be properly ventilated and lighted.

Section (31) Foot baths. Foot baths of acceptable design and with approved disinfecting solution shall be provided at all pool entrances.

Section (32) Outdoor pool location. Outdoor pools should not be located where they will be exposed to excessive pollution by dust, smoke, soot, or other undesirable substances.

Section (33) Cross connections. No cross connection shall exist which under any condition will permit the pollution of a water supply used for domestic purposes by a polluted water.

Section (34) Operation reports. Such operation reports as may be required by the State Board of Health shall be accurately made and sent to this department as may be required.

Section (35) Algae accumulations. Walls and floors of pools and surrounding walks and scum gutters shall be kept free of algae and other accumulations.

Section (36) Preparation of bathers. Satisfactory and acceptable methods of properly preparing bathers before allowing them to enter the pool shall be provided. Bathers should be required to take a bath with soap in the nude before entering pool.

Section (37) Diseased persons. No person with evidence of any disease or having the appearance of any communicable disease shall be allowed in pool or pool area.

Section (38) Bathing suits. Proper suits, caps and towels shall be available. Where suits and towels are provided by the pool management, they shall be properly laundered before re-use and proper and acceptable equipment shall be provided for servicing them. Where privately owned suits are used, it shall be the duty of the pool management to see that they are clean and dry before use.

Section (39) Regulations to be posted. Suitable placards embodying pool regulations and instructions shall be conspicuously posted in pool area, and in dressing rooms.

Section (40) Animals excluded. No dogs or other animals shall be allowed in the pool area, dressing rooms, or other parts of pool enclosure.

Section (41) Minimum standards for swimming pools design and operation shall be those set forth by the current report of the Joint Committee on Swimming Pools and Bathing Places except where same conflicts with provisions of this Code.

Section (42) Plans by registered Engineer. Drawings, specifications, and other data submitted with the application must have been prepared by a competent engineer or engineers, registered under the Laws of Florida (Chapter 7404, Acts Legislature 1917), who must design the works and supervise the construction. Such engineer or engineers shall have affixed to the plans his name or their names and certificate of registration number or numbers.

The Sections of this Chapter were adopted by the State Board of Health in executive session on January 18, 1941, to be effective from that date.

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CHAPTER XXII

Drainage Wells

Reference is made to Compiled General Laws of Florida, Acts 1939, Chapter 19366, Section 2, and to Acts 1927, Section 3181-3184, 7737 and 7690 as amended 1939.

These statutes place the control of all waters of the State of Florida under the jurisdiction of the State Board of Health.

Section (1) Drainage well defined. A drainage well referred to in these regulations is any cavity drilled or natural which taps the underground water and into which surface waters, waste waters, industrial wastes, or sewage is placed.

Section (2) Application for approval. Before entering into a contract for the use of a drainage well it shall be the responsibility of the well drilling contractor to make application to the Chief Engineer of the State Board of Health. Drilling shall not be begun until the proposed construction is approved by written permit signed by the Chief Engineer of the State Board of Health.

Section (3) Data to be submitted with application. The application shall be accompanied by the following data:

- (a) Location, depth, depth of casing of all wells used for water supply within a one mile radius of the proposed well.
- (b) Nature of wastes to be placed in the proposed well with analysis if deemed necessary.
- (c) Additional data as may be required by the Chief Engineer of the State Board of Health.
- (d) Signatures as follows:
 - (1) Well Drilling contractor.
 - (2) Owner, president or general manager of the company of corporation or other responsible person, as by the mayor or manager of a municipality.

Section (4) Submission of logs. A log showing the various strata pierced by the well shall be forwarded to the Chief Engineer of the State Board of Health within 2 days after completion of the drilling operation. Samples of the various formations, ^{pierced} in the drilling operation shall be forwarded to the State Geologist when the drilling operation has been completed.

Section (5) Wastes prohibited from disposal to drainage wells. Drainage wells shall not be used for the disposal of human wastes, or any waste deemed by the Chief Engineer of the State Board of Health to be dangerous to the public health or which will be objectionable in any manner.

Section (6) Casing. First quality lap-welded pipe only shall be used as a casing material. The use of butt welded pipe is prohibited.

The practice of dynamiting wells which have become clogged shall not be resorted to except with permission of the Chief Engineer of the State Board of Health.

Section (7) Rights of Municipality. No government agency, municipality, county, or organization shall have the right to require the placing of any wastes in a drainage well. This is the function of the State Board of Health only.

The Sections of this Chapter were adopted by the State Board of Health in executive session on July 13, 1941 to be effective from that date.

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CHAPTER XXIII

Regulations Governing the Impounding and Maintenance of Impounded Waters in Florida

In order to prevent an increase in the prevalence of malaria and to avoid the formation of foci of endemic malaria by the impounding of waters, under and by virtue of authority vested in it by the Legislature of Florida, (Chapter 19366, General Laws of Florida, Acts of 1939), the State Board of Health does hereby promulgate and publish the following rules and regulations governing the impounding of waters or damming of water courses in the State of Florida.

Definitions

1. Impounded Water - Any body of water formed by the construction or excavation of a basin or the obstruction of stream flow in such a manner as to cause the collection of a body of water which would not have formed under natural conditions. Such impounded waters of less than 1/10 acre of water surface, used exclusively for watering livestock or for other domestic purposes, are not included in this definition.

2. Flotage - Any small material or collection of such materials on the surface of impounded water, such as leaves, chips, bark, small twigs, grasses and the like, which may provide breeding conditions for malaria-carrying mosquitoes (Anopheles).

3. Drift - Any large materials or collection of such materials on the surface of impounded water such as logs, brush, and the like which may collect and hold flotage or otherwise produce conditions favorable to the production of malaria-carrying mosquitoes.

Section (1). Any person, firm, corporation, county, or municipality desiring to impound water, or who propose to raise the level of a previously existing pond by the elevation of point of overflow of a dam, shall, prior to the initiation of any construction activities, make application to the State Board of Health for, and obtain from it, preliminary permit for the impounding of such water.

PROVIDED: That this section, shall not be construed to apply to ponds of less than 1/10 acre for watering stock or other domestic purposes, nor to impound waters so located that no portion of them lies within one mile of any permanent human habitation, congregation, or place of business, other than that of the owner.

Section (2). Such application for a preliminary permit shall be made in writing in the name of the person, firm, corporation, county, or municipality making application, and shall be accompanied by a description of the proposed project, its purpose, and its exact location; also by an accurate plat of the area to be affected, showing particularly the maximum and minimum water levels.

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Section (3). Such a temporary permit for the inauguration of initial construction shall be issued by the State Board of Health when the following rules and regulations, or modifications thereof, have been made to apply to the said project.

PROVIDED: That all the provisions of this Section need not apply to impounding projects when, in the opinion of the State Board of Health, there are other factors or circumstances which render or may render the observance or compliance with the provisions of this Section unnecessary.

(3-a). In the area to be occupied by the Reservoir, its branches, bights, and indentations, all brush, trees, undergrowth, logs, stumps, and similar objects, which, if not removed, would float or collect flotage on the surface of the impounded water, and all of the above material that is lying on the ground or remaining in original or new position, which would probably cause collection of flotage to gather, and thus constitute conditions favorable to the protection of larvae of mosquitoes capable of conveying malaria, shall be removed, burned, or otherwise satisfactorily disposed of, prior to the impounding of the water.

NOTE: The above does not include grass, vegetation, brush, trees, stumps, etc., which will be permanently and completely submerged at time of low water and which are, therefore, not of sanitary importance.

(3-b). In the area to be occupied by the Reservoir, its branches, bights, and indentations, all brush, trees, and undergrowth which would pierce the surface at low water level shall be cut off at least one foot below such water level, to prevent the collection and anchorage of any possible flotage, rafts, etc.

(3-c). The shore line of the reservoir, its branches, bights, and indentations, from minimum low water level to an elevation of 1 foot above normal high water level, shall be cleared of all brush, trees, undergrowth, and the like, so as to prevent the collection of drift and flotage along the shore.

(3-d). In the designing and construction of the impoundage project, flashboards or other means shall be provided for controlled fluctuation of the water level at any season of the year in the manner and amount as specified by the State Department of Public Health.

(3-e). In the designing and construction of the impoundage project, bottom drains or other means shall be provided which will permit removal of the impounded water.

(3-f). All pine trees within an area circumscribed by a line 50 feet inland from the maximum high water level of the reservoir, its branches, bights, and indentations, shall be ringed and deadened at the time of initial

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construction on the project, so as to prevent the falling into the water of pine tags, collections of which provide a favorable breeding place for Anopheline larvae.

(3-g). Small ponds, or other waters, suitable for the propagation of Gambusia (top minnows) in sufficient numbers to stock the reservoir, its branches, bights, and indentations for effective mosquito control, shall be provided at the time of initial construction on the project, in accordance with definite written instructions from the State Board of Health.

(3-h). All depressions which will be filled with water from the reservoir, its branches, bights, and indentations at time of maximum water level, in which water will be retained at lower stages of the water level, thus forming separate pools, shall be connected with the normal body of the reservoir, or any of its branches, bights, or indentations, with a ditch or culvert which will permit complete drainage at low water stage and the entrance of top-feeding minnows.

NOTE: Such places are generally few in number, but are of importance in mosquito production.

Section (4). A preliminary permit for the impounding of water having been granted by the State Board of Health, and construction work on the project begun, a representative of the State Board of Health shall make inspections of the project from time to time, and as requested by the permit holder, and the State Board of Health shall approve in writing of that portion of the work as is outlined in Section 3 of the Regulations which has been satisfactorily completed.

As the said representative of the State Board of Health determines that the preliminary permit holder is complying with the provisions of Section 3-a of these regulations, and as it shall appear that the preliminary permit holder has complied with the provisions of Section 3-b of these Regulations, the permit holder may thereupon proceed, as authorized by written approval from the State Board of Health, with the impounding of water to a level specified by said representative of the State Board of Health, and, when it shall appear that the permit holder has complied with the Regulations to the satisfaction of the Board, said State Board of Health shall certify such fact to the permit holder in writing and the permit holder may thereupon proceed with the impounding of water to a maximum high water level.

Section (5). The State Board of Health shall thereupon issue a final permit for the maintenance of an impounding project by said applicant, the validity of said permit being contingent upon the observance of the following regulations:

(5-a). During the mosquito breeding season the permit holder shall regularly and frequently remove all flottage and floating debris in the reservoir, its branches, bights, and indentations which are producing mosquitoes within one mile of human habitation, and shall during mosquito breeding season satisfactorily apply such larvicide as approved by the State Board of Health to all Anopheles breeding areas of the reservoir or parts of the impounded waters.

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(5-b). Prompt and proper measures shall be taken to prevent the growth of cat-tails, bulrushes, and other aquatic or semi-aquatic vegetation which offers protection of anopheline larvae from their fish enemies.

(5-c). Newly created impounded waters shall not be stocked with game fish, (trout or bass and pike), without written permission from the State Board of Health and the State Department of Conservation.

(5-d). After the water has been impounded, the State Board of Health shall from time to time make such inspections of the impounded water and adjacent areas as are deemed essential; and any conditions found on the impounded water project that are, or may be, detrimental to public health, or are likely to cause an increase of malaria, shall be modified by the permit holder so as to be satisfactory to the State Board of Health.

(5-e). These Regulations shall govern any change in water level or the re-impounding of water, and as soon as any proposed changes affecting the maximum water elevation are contemplated, the State Board of Health shall be notified in writing.

Section (6). Failure to comply with the provision of any section or sub-section of these Regulations shall constitute a violation thereof, and shall constitute, according to Chapter 19366, General Laws of Florida, Acts 1939 and the Sanitary Code of Florida, a misdemeanor, punishable as provided in that Section.

The Sections of this Chapter were adopted by the State Board of Health in executive session on March 5, 1941 to be effective from that date.

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CHAPTER XXIV

SANITARY NUISANCES

Section (1) Sanitary nuisance defined. For the purpose of this code, a sanitary nuisance is hereby declared to be the commission of any act, by any individual, municipality, organization, company or corporation, or the keeping, maintaining, propagation, existence or permission of anything, by an individual municipality, organization, company or corporation, by which the life or health of an individual, or the health or lives of individuals, may be threatened or impaired, or by which or through which, directly or indirectly, disease may be caused or the environment of any individual or individuals rendered unclean or unwholesome by act of another.

Section (2) Determination of a sanitary nuisance. The State Health Officer or his legal representative shall have full power to determine or ascertain what shall constitute a sanitary nuisance detrimental to the public health.

Section (3) Abatement. The State Health Officer or his legal representative shall, upon receiving information or obtaining knowledge of the existence of a sanitary nuisance, notify the person or persons committing, creating, keeping or maintaining the same, to remove or cause to be removed or abated, the same within twenty four hours or of such other reasonable time as may be determined by The State Board of Health.

The Sections of this Chapter were adopted by the State Board of Health in executive session on July 13, 1941, to be effective from that date.

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CHAPTER XXVI

Camps

Section (1) Definition. The term "camp" as used in this Chapter shall mean one or more temporary or permanent tents, buildings, or structures, together with the tract of land appertaining thereto, established or maintained as living quarters for temporary occupancy by ten or more persons, including children, free of charge or by payment of fee. Included are camps serving ten or more people, established for recreational purposes, and labor camps established for the temporary housing of laborers or other workers.

Section (2) Health officer to be notified. Every corporation, association, employer, person or persons, who shall establish or construct or who shall maintain any camp for occupancy by ten or more persons shall before so doing, notify the County Health Officer as to his, her, or their intention in the matter and if there is no such health officer having jurisdiction, the State Health Officer shall be notified.

Section (3) Health Officer to inspect. It shall be the duty of the Health Officer so notified to inspect, or have inspected by his representative, the site of the proposed camp and equipment to be furnished under regulations of this Chapter, so as to determine the propriety of the location and its sanitary conditions. If the location, equipment, or proposed manner of its operation is found to be detrimental to the public health or in violation of the requirements of this Chapter, he shall cause the camp to be moved or the manner of operation of the camp to be corrected.

Section (4) Permit required for camp. No person, persons, firm, corporation, or association shall establish or construct, or maintain any camp for accommodation of ten or more persons, without first receiving a written permit from the County Health Officer, or if there is no such health officer having jurisdiction, from the State Board of Health.

Section (5) Application for permit required. Application for such permit shall be made in duplicate to the County Health Officer, or if there be none, to the State Health Officer, on forms prescribed by the State Board of Health. The duplicate copy shall be forwarded by the County Health Officer to the State Board of Health.

The application shall state the exact location of the existing or proposed camp, type of camp, the approximate number of persons to be maintained, the probable duration of occupancy, the proposed source of water supply and milk supply for the camp, and proposed method of sewage and garbage disposal.

Section (6) Issuance and revocation of permit. If after the Health Officer or his representative has made inspection, he is satisfied that the existing or proposed camp will not be a source of danger to the health of its occupants, or to others, and that it complies with the requirements of this Chapter, he shall issue

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the necessary permit in writing on forms prescribed by the State Board of Health, and shall transmit promptly to the State Health Officer. The permit shall expire on December 31 following date of issuance. Where no local health officer has jurisdiction, permits may be issued directly by the State Health Officer of his agent. Any such permit may be revoked for cause by the local County Health Officer or by the State Health Officer.

Section (7) Responsible person in charge. All camps shall be in charge of a qualified person, who shall be responsible for the sanitary conduct and condition of the camp. Such person shall be designated on application for permit. Changes made in the person so responsible shall be reported to the health officer issuing the permit.

Section (8) Location of camp. Camps shall not be located where adequate drainage is impracticable, or where malaria-carrying mosquitoes cannot be controlled. They shall not be located in such a way as to endanger the proper protection of any public water supply, lake, stream, or reservoir used in connection with the same.

Section (9) Camp to be kept clean and sanitary. All tents, cars, and buildings, in, and the grounds surrounding camps shall at all times be kept in a clean, orderly, and sanitary condition.

Section (10) Sleeping quarters. A separate bed or other sleeping places shall be provided for each occupant of the camp. Such beds or sleeping places shall be separated by a distance of at least two feet. Dormitories, rooms, or tents used for sleeping quarters shall have not less than 300 cubic feet of volume for each occupant, and shall be properly ventilated. Mechanical ventilation of sufficient quantity as approved by the Chief Sanitary Engineer of the State Board of Health shall be acceptable in lieu of the above request.

Section (11) Kitchen and dining room. Kitchen, dining room and mess halls shall be well sheltered and constructed so as to permit them to be kept in a clean and sanitary manner. They shall be properly ventilated and lighted.

(a) Equipment: Kitchen and dining room equipment shall be of such material and so made or constructed as to facilitate cleaning and shall be kept clean at all times.

(b) Dish washing: Adequate facilities, including a plentiful supply of hot water for washing of utensils, dishes and equipment, shall be provided and such utensils, equipment and dishes shall be effectively washed and cleansed after each use.

(c) Screening: Kitchen, dining rooms, and mess halls shall be completely and effectively screened so as to secure complete exclusion of flies. Screen doors shall be self-closing and open outward.

(d) Protection of food: Adequate provision shall be made for the sanitary storage and protection of food supplies, and necessary refrigeration of meats, milk and other perishable supplies.

Section (12) Fire protection. Any buildings or structures of a camp in which persons are housed, shall be so constructed and arranged as to provide broad and easy exit in case of fire, and shall be adequately equipped with fire extinguishers and other necessary fire-fighting equipment.

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Section (13) Milk and cream. Milk and cream shall only be secured from a supply approved by the health officer.

Section (14) Water supply. The water supply used for the camp shall be in accordance with provisions of Chapter III of this Code.

Section (15) Excreta and waste disposal. Privies if used must be in compliance with Chapter VII of this Code and where flush toilets are provided, waste disposal from them shall be in compliance with Chapter VI of this Code. Kitchen and bath wastes must be disposed of by methods approved by the health officer. Excreta waste disposal shall be with proper regard for the protection of the water supply.

Section (16) Stables. No stable or other shelter for animals shall be maintained within 100 feet of any living quarters in the camp, nor within 150 feet of any kitchen or dining room. Manure must be stored and disposed of in such way as to prevent fly breeding or other nuisances.

Section (17) Garbage disposal. All garbage, kitchen wastes or other rubbish shall be deposited in suitable covered galvanized iron receptacles and these kept covered at all times. The receptacles and surroundings where located shall be cleaned and contents of receptacles emptied as often as necessary to keep them and their surroundings in a sanitary condition. The contents of such receptacles shall be buried, burned, or otherwise disposed of so as not to be or become offensive or insanitary or create fly breeding.

Section (18) Camp personnel. No person suffering from a communicable disease or who is a carrier of such disease shall be employed in a camp or permitted as an occupant.

Section (19) Supervision of camps for children. All camps accommodating children under 16 years of age shall be under the care and supervision of persons qualified for such purpose. Female children or children under ten years of age, shall be under the care of a woman or of women.

Section (20) Medical and nursing care. There shall be adequate medical and nursing care at, or available to, all camps.

Section (21) Swimming pools and bathing beaches. If swimming pools or bathing beaches are provided or available, they must be maintained and operated in conformity with Chapter XXI of this Code.

Section (22) Bathing supervision. All bathing at swimming pools or bathing beaches which are provided or used by camps for children under 18 years of age, shall be under the supervision of a person who has been certified within three (3) years as an American Red Cross Life Saver or who has equivalent certification.

Section (23) Reporting communicable diseases. It shall be the duty of the person in charge of any camp, where no physician is in attendance, to report immediately to the local health officer having jurisdiction, any person in the camp affected with

any disease presumably communicable, and insure complete isolation of the person until such time as official action is taken by the health officer. Such persons shall not be removed from the camp until permission is given by the health officer.

Section (24) Enforcement of regulations. It shall be the duty of the camp director, superintendent, foreman, or whoever is in responsible charge, to see that all regulations of this Chapter are faithfully observed and carried out.

The Sections of this Chapter were adopted by the State Board of Health in executive session on January 18, 1941, to be effective from that date.

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CHAPTER XXVII

Bedding

Section (1) Definitions. For the purpose of these regulations, the following definitions shall apply:

(a) Bedding or article of bedding: Bedding or article of bedding shall be considered to include upholstered furniture and filling material and any mattress, pillow, cushion, quilt, bed pad, comforter, upholstered spring bed, box spring, davenport or day bed, bed spring, metal couch, metal bed, metal cot, metal cradle, used or intended for use for sleeping, resting or reclining purposes and any glider, hammock or other substantially similar article which is wholly or partly upholstered.

(b) Upholstered furniture: Upholstered furniture means any article of household furniture wholly or partly stuffed or filled with soft material and which is used or intended for use for sitting, resting, or reclining purposes.

(c) Filling material: Filling material includes any hair, down, feathers, wool, cotton, kapok, or other soft material used for filling articles of bedding or upholstered furniture.

(d) New: New means any material or article which has not been previously used for any purpose. By-products produced in the manufacture of new fabric and material reclaimed from new fabric.

(e) Second hand or used: Second hand or used means any material or article of which prior use has been made, except as otherwise provided in this article.

(f) By-products: By products shall mean the material known in the cotton waste trade as "sweeps" or "oily sweeps" and shall be named "mill sweepings" on the tag required by this regulation.

(g) Manufacture or make: Manufacture or make shall include altering, repairing, finishing or preparing articles of bedding, or filling materials for sale, including remaking or renovating when done away from the home of the owner.

(h) Sale, sell, or sold: Sale, sell, or sold includes offering or exposing for sale or exchange or lease or consigning or delivering in consignment for sale, exchange or lease or holding in possession with like intent. The possession of any article of bedding, as herein defined, by any maker or dealer or his agent or servant in the course of business, shall be presumptive evidence of intent to sell.

Section 2. PROHIBITIONS.

(a) No person shall sell as new any article of bedding unless it is made from all new material and is free from dust, dirt or other foreign matter and is tagged as herein stated.

(b) No person shall sell, representing it to be new material, any old, second hand or previously used hair, down, feathers, wool, cotton, kapok, or other material.

(c) No person shall sell any article of bedding made from old or second hand or used material unless it shall be tagged as herein provided.

(d) The presence on the premises of any maker or vendor, of any old or used or second hand material or article, shall be presumptive evidence of the sale or use.

(e) No person shall sell any article of bedding, or any material used in the making thereof, which has been used by or about any person having an infectious or contagious disease, unless such article or material shall have been sterilized and is tagged as provided herein.

(f) No person shall use any material to make any article of bedding for sale that is made from material (1) that comes from an animal or fowl, (2) that contains any bugs, vermin, insects or filth, (3) that is insanitary, (4) that contains burlap or other material that has been used for baling, (5) that is second-hand, unless such material has been thoroughly sterilized by a process approved by the Board of Health.

Section 3. STERILIZATION AND CLEANLINESS

(a) Steam Sterilization: Loose filling material or bedding or made up mattresses shall be subjected to a direct steam under a pressure of 15 pounds per square inch and maintained at that pressure for a period of at least 30 minutes, or at a pressure of 20 pounds per square inch and maintained at that pressure for at least 20 minutes.

(b) Dry Heat Sterilization: Loose materials or made up mattresses shall be subjected to dry heat at a temperature of 230°F., and maintained at that temperature or above for not less than one hour.

(c) Cleanliness: Any process used for cleaning and curing feathers or cleaning and curling hair, or cleaning wool, or cleaning or curing any other filling material derived from an animal or fowl, shall not be deemed to afford proper and thorough sterilization unless such process effectually removes all disease bearing spores or disease breeding germs or bacilli, and all dirt, filth, vermin and extraneous organic matter.

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(d) Test for Cleanliness: Allow a one-half ounce, representative sample of the material to stand in one quart of freshly boiled but cold water for at least two hours and then thoroughly agitate the material. Strain off the water through clean muslin and into a clean container. There shall be no visible sediment nor cloudiness and no cloudiness or offensive odor shall develop in the wash water when allowed to stand for 72 hours in an unsealed container at a temperature not below 70°F. Tests for spores, disease germs or harmful bacteria shall be by means of bacteriological examination.

(e) Segregation of Materials: All unsterilized second-hand articles or materials shall be separately stored and completely segregated from new or sterilized or clean articles or materials. No new or clean materials shall be kept or stored within a room or space used for sterilizing second-hand materials.

(f) Any sterilization process used in connection herewith shall be approved by the Board of Health.

Section 4. TAGS AND TAGGING

(a) Tags: Whenever a tag is required by this article it shall be approved by the Board of Health and shall be made of muslin, linen or other material of like durability. Paper faced tags shall not be used. Statements required on tags shall be legibly printed or stamped on one side only, in the English language and in letters at least one-eighth of an inch in height. Tags attached to mattresses or pillows shall be at least six square inches in area. The tag required to be attached to an article of bedding or container of filling material, shall be firmly and conspicuously attached to the outside of the article in such manner that it cannot be removed without destroying the tag or the means by which it was attached.

(b) Tagging: Every article of bedding made for sale, sold, or offered for sale shall have attached thereto a tag which shall state the name of the material used, that such material is new, or old, or second-hand, and, when required to be sterilized, that such material has been sterilized, and the number of the sterilizing permit. Such tag shall also contain the name and address of the maker or the vendor. In addition such tag shall state the percent of each material used with a variance of not more than ten percent of the amount stated on the tag. No variance shall be allowed for material which is described as "all", "pure", "100%" or terms of similar import. In the description of the material used on any tag attached to an article of bedding no term or designation intended or likely to mislead shall be used.

Section 5. PERMITS AND APPROVALS.

(a) Permits: Every person, firm or corporation desiring to operate such sterilization process as herein stated, shall first obtain a numbered permit from the Board of Health and such permit shall be

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conspicuously posted in the establishment. Application for such permit shall be accompanied by complete specifications and drawings or prints of the method of sterilization and means by which this sterilization is to be accomplished.

(b) Approval of Tags: Two sample tags or printers' proofs shall be submitted for approval before tags are printed and such tags may be used only after the approval of the State Board of Health.

The Sections of this Chapter were adopted by the State Board of Health in executive session on April 24, 1941, to be effective from that date.

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CHAPTER XXVIII

Excreta Disposal Facilities to be Provided in Every Building in the
State of Florida Used as Living or Sleeping Quarters.

Buildings occupied as living or sleeping quarters to be provided with approved excreta disposal facilities.

Section (1) No building shall be occupied for living or sleeping purposes within incorporated cities, unincorporated towns, villages, suburbs, or thickly settled communities in the State of Florida unless or until excreta disposal facilities of a type approved by the State Board of Health are provided.

Section (2) For the purpose of this Chapter approved excreta disposal facilities shall mean either (a) flush toilets properly connected to a community sewer; (b) flush toilets connected to a septic tank constructed in accordance with Chapter VI of the State Sanitary Code; (c) an approved type pit privy built in accordance with Chapter VII of the State Sanitary Code, or (d) any disposal device which may be approved by the Chief Engineer.

Section (3) No person or persons, firms, or corporation shall rent, lease, or allow to be occupied with or without monetary consideration any building for living or sleeping purposes, unless same is provided with approved excreta disposal facilities as covered by this Chapter.

The Sections of this Chapter were adopted by the State Board of Health in executive session on July 13, 1941, to be effective from that date.

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CHAPTER XXIX

Miscellaneous Regulations

Section (1) Unwholesome and Unsafe Foods to be Destroyed. No food intended for human consumption shall be sold or offered for sale that is unwholesome or unsafe for such purpose, or in any way is likely to injure the public health. It shall be the duty of the State Health Officer, or of such health officers as defined in Chapter I, Section 3 of this Code, or of their agents authorized to enforce this Code, whenever they shall find any foodstuff sold, offered for sale, or stored in establishments dealing in the sale of such foods that are unwholesome, unsafe for human consumption, or produced or handled in violation of that code so as to endanger the public health, to destroy such food or pour oil or similar material upon it so as to render it inedible. Provided, however, that where the owner resists such action, legal procedure shall be taken against said owner for violation of this Code, and the food impounded in proper storage for evidence in the court.

Section (2) Spitting in Public Places Forbidden. Spitting upon the floor of public buildings, or buildings used for public assemblage, or upon the floors or platforms or other parts of railroad or trolley cars, or busses, or ferry boats, or any other public conveyance, is forbidden.

Section (3) Common Towel Forbidden. No person, firm, corporation, individual, or authorities, owning, or in charge of, or in control of any lavatory or wash room in any hotel, lodging house, restaurant, factory, school, store, office building, railroad or bus station, land or water conveyance, or other place where washroom facilities are provided for the public, shall provide any towel for common use. The term "common use" shall be construed to mean for use by more than one person without laundering.

Section (4) Common Drinking Cup and Eating Utensils Forbidden. The use of common drinking cups and of common drinking or eating utensils in any public place or institution, or in any hotel, lodging house, theater, factory, store, school or public hall; or in any railroad car, bus, ferry boat or vessel; or in any railroad or bus station, or in any place serving drinking water, drink, or food to the public; or the furnishing of any such drinking cup or drinking or eating utensils in such places, is prohibited.

The terms "common drinking cup" and "common drinking or eating utensils" shall be construed to mean the use of such articles by more than one person without proper cleansing.

Section (5) Used rags not to be sold without cleansing. No person, persons, firm, or corporation shall sell or offer for sale any rugs or pieces of cloth or clothing that have been used for any purpose, without first thoroughly laundering the same. Such rags or cloths shall be treated in an approved laundering machine

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with hot water, steam, and the various rinses, soap and other detergents used in a commercial laundry, after which laundering they shall be dried before baling or sale. Unlaundered rags and cloths shall not be handled or stored in the same room or in contact with those laundered.

The Sections of this Chapter were adopted by the State Board of Health in executive session on January 18, 1941, to be effective from that date.

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CHAPTER XXX

Industrial Hygiene--
The Use of Hatters Mercurial Carroting Solutions

Section (1) Definitions. For the purpose of carrying out the provisions of these regulations the following terms are defined:

- (a) Hatters' Fur is any animal fiber or other substance used in the manufacture of hats, which is treated or otherwise prepared by the process of, or, in a manner similar to that of carroting.
- (b) Carroting is the process of treating hatters' fur with mercury nitrate or any other solution or material for the purpose of rendering the hatters' fur suitable in the manufacture of hats.
- (c) Mercurial carrot is any solution or material containing mercury or its compounds in combination with nitric acid or other materials and used in the carroting or preparation of hatters' fur.

Section (2) Effective December 1, 1941, the use of mercurial carrot in the preparation of hatters' fur, or the use of mercurial carroted hatters' fur in the manufacture of hats, is prohibited.

Provided, That any hat manufacturer or fur cutter having mercurial carroted hatters' fur on hand December 1, 1941, may use said fur until it is consumed.

The Sections of this Chapter were adopted by the State Board of Health in executive session on July 13, 1941, to be effective from that date.

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CHAPTER XXXI

Mosquito Proofing the House to Prevent Malaria

This chapter is intended to cover only the essentials of making the home mosquito-proof.

THE SCREEN DOOR

You can build your own screen door if you choose by following the directions in this bulletin.

First, decide which way the door is to open, being careful if it opens under the slanting roof of a porch that you allow for the slant.

Remember:

1. All screen doors must open outward; i.e., opening away from the structure.
2. The screen door must be strongly built; it must be durable, properly fitted and properly hung.
3. It must close quickly and tightly after being used.
4. It fits against the outside of the door casing and not into the door frame.

Procedure:

Metal triangles to fit the corners are made by cutting up a piece of No. 28 gauge galvanized iron 24 inches by 12 inches, into 6 inch squares. This will give 8 squares. Cut 7 of these squares diagonally and you will have 14 large 6 inch triangles. Take 6 of these large triangles and cut diagonally again so as to make 12 triangles each $4\frac{1}{4}$ by $4\frac{1}{4}$ by 6 inches. The 8 large 6 inch triangles and the 12 smaller triangles serve as bracing for the door frame. The eighth square will furnish bracing for (G) see cut.

On measuring the clear opening across the door if, for example, it is found to be 28 inches, to this dimension add 2 inches which will be the length of the top and bottom strip of the screen door. If on measuring the door opening, this opening measures 70 inches, to this dimension add one inch (a total of 71"). This represents the total length of the door. Select from the $5\frac{1}{4}$ " x 3" dressed lumber the piece measuring 12' from which is cut "D" (the top of door) which is cut the width of the door (30"). Pieces "B" & "C" are next to be cut and they are secured as follows: piece "B" from the remainder of the $5\frac{1}{4}$ " x 3" x 12' piece and "C" from the $5\frac{1}{4}$ " x 3" x 10' piece. With the ends squared on these two pieces of lumber, they form butt joints on the bottom side of "D", giving 3 sides of your door.

Measure from the top edge of piece "D" 68" or 3" less than the total length of the door, and square these two upright side pieces of the door ("B" & "C") when cutting at the measured point, namely at 68". Next using the $5\frac{1}{4}$ " x 6" x $3\frac{1}{2}$ ' piece of lumber cut piece H the width of door (30"). Then cut out of H rectangle notches at each end into which fit the bottom ends of "B" & "C" leaving 3" of H below the notches to make the total length of door 71". These four cut pieces of lumber should fit together perfectly to form the frame of your door.

The frame should be laid out on the screening table or porch before nailing and dimensions checked. If no porch is available use floor of the house. Fit the four pieces together and set the frame by driving in $5/8$ " corrugated fastener in each corner thus closing the frame of the door. Be sure the corners fit snugly before nailing. Then take one of the 6 inch metal triangles and after being sure the corner fits tightly, nail this triangle on as shown in the picture using 8 #2d common nails to each triangle. A large triangle is used on each corner of the door. Then three pieces of $5/4$ " x 3" lumber are cut to fit as cross braces for the door and are inserted into the frame at 39", 25", 9" as measured from the bottom of the screen door frames. These dimensions can be varied to suit the door, but the highest cross brace should be at the height where the hand would commonly rest when pushing the door open. These cross pieces or rails are fastened in place with the 3" small metal triangles as shown using the 6 2d common nails per triangle. Small corrugated nails can be used to hold the cross rails in place where the triangles are being nailed in. Four small triangles are used--one in each corner.

A wood inset (G) is placed in screen door as an extra precaution to prevent pushing screen loose when opening door.

Then the screen door is turned over and the wire screen is tacked on, starting at the top and working down the sides stretching the wire taut as tacking proceeds. Select your width of 16 or 18 mesh wire screen so that you will have at least one inch bearing surface on each side of the frame. Thus for 26" clear opening we would use 28 inch wire; for opening of 27 inches we would use 30 inch wire screen. Place the tacks about 1 inch apart on centers and tack across on the cross bars or rails. Leave a two inch lap on the bottom of the door and fasten it to the frame with a double row of tacks spacing them alternatively thus.... As most of the wear comes at the bottom of the screen door, allow plenty of lap here and tack securely. Use No. 6 bill poster tacks.

Next nail in place the 4 large and 6 small triangles of 28 gauge galvanized iron in a similar manner to those nailed on in the second operation. These triangles fit over the wire screening and help to hold it in place.

Then select a piece of lumber (A-Sec picture). Cut it the same length as the completed door. With the screen door on the floor or ground with the screen side down place this extra piece of lumber on the side opposite wood insert "G" and attach it to the screen door by the two 3 inch loose pin butt hinges, spacing the hinges not more than 12 inches from the top and bottom. Leave a space the thickness of a five cent piece between the door and the hinge strip to prevent binding. When hung in place the screen wire is on the inside of the door.

The door is now ready to be hung. This is done by nailing the hinge strip to the house door frame. Do not nail until you are sure the door properly covers the opening and will swing properly. Then nail the hinge strip securely to the door casing. Nail a $5/4$ " x $5/4$ " strip of lumber along the top and open side of the door, and if necessary along the bottom to make a close fitting screen door. Then step inside and examine the door carefully to block up or build up any openings around the screen door through which insects might enter.

To keep the screen door fitting snugly against the house, a 14" coil spring is used. This can be fastened to the top cross brace or to the top cross piece of the door. This spring should be so placed that when the door is closed the spring will be stretched about four inches. Care should be exercised in placing the spring so that when the wooden door of the house is opened or shut it will not rub against the spring. Handles and hooks as desired can be attached to the door.

If at any time the house settles or the door does not fit properly or needs repairing the steel pins are removed and repairs made. A new tight casing can be made taking off the 5/4 inch by 5/4 inch strips and renailing them after the remodeled door is set up again.

SCREENING WINDOWS

This is a very simple operation if no frames are used, the entire opening is screened whether it has a movable glass sash or not. Screen the entire opening allowing at least a 1 inch lap on the sides—thus if 27 inches across use 30 inch wire screen. The length of screen wire needed equals the length of the clear opening plus at least 3 inches. Allow a one inch lap at the top and at the bottom place a double row of tacks similar to the screen door procedure. It is often necessary to tack the wire to the bottom window sill and then bend it under and tack to the house proper. It is the bottom of the window screen that receives the hardest wear and this is the reason for the double tacking here. Use No. 6 bill poster tacks as in the case of the screen door. Copper tacks may be used if desired. Stagger about 1 inch apart on top and sides. Inspect the job thoroughly to see no openings are left where mosquitoes can get in.

FLOOR CRACKS

Several procedure are possible in closing floor cracks. If possible nail a new tongue and groove floor over the old floor. The next best plan is to tear up the old floor and relay with the boards driven close together. If neither plan is possible, then cut galvanized sheeting or tin into two inch strips, and nail these strips down over the cracks with lathe nails spaced 2 inches apart or closer, driven along the edge of the tin. Old corrugated roofing pounded flat makes excellent strips, or old tin signs can be used. Strips 2 inches by 30 inches cost approximately one cent per running foot. Wooden strips can be used in corners and under beds. These can be nailed on the floor surface or may be put on from under the house if there is room to work under the house.

REMEMBER

The Anopheles mosquito will work a long time trying to find an opening to get into the house to get her blood meal. After she has fed, she gets sluggish and rests up in the dark corners and is in no hurry to leave, she may stay in several days.

Every morning look on your screens and in the corners and kill, by swatting, all mosquitoes you find.

Repair at once all breaks or tears in your screens.

Never throw water or slop out through screens.

Keep screen doors fitting snugly and self closing at all times.

Keep inside of your screened home after sundown.

If you get malaria, consult your physician.

By keeping your house screened, you keep out flies also, and flies can spread disease.

Keep free of malaria and give your children the benefit of health in early life.

If you are not sick with malaria you have a better chance to earn a living and enjoy your life.

Screens make your house a happier and healthier place to live.

Use 16 or 18 mesh screens. THE BEST GRADE YOU CAN BUY. (Copper or Bronze if possible.)

SPECIFICATION OF MATERIALS

Lumber

Shall be thoroughly dried clear cypress or pine
Grade of B or B, or No. 1

- (a) Screen door frames 5/4" x 3"; D-4-S, and 5/4" x 6"; D-4-S
- (b) Screen door hanging strip 5/4" x 3": D-4-S
- (c) Casing strip, stock 5/4" x 5/4".
- (d) Door and window facings, flooring, ceiling, etc.
Shall be No. 1 pine-size specified on survey sheets.
See Bill of Materials for Average Door.

Screen Wires

Shall be galvanized wire screen preferably of 18 meshes per inch, though
16 meshes per inch will be approved.

Construction of Screen Doors

The attached drawing shall be followed in constructing screen doors.

Materials for Screen Doors

- (a) Reinforcing Plates for Screen Doors:
Shall be cut from squares of 28 gauge galvanized sheet metal.
- (b) Hardware Cloth:
The screen wire in the bottom panel of the screen doors may be reinforced with galvanized hardware cloth, 4 x 4 meshes per inch standard gauge wire.
- (c) Nails:
The wire clout nails used in fastening the metal reinforcing plates on the outside shall be 1" length (2d common). The inside reinforcing plates shall be put on over the screen wire and fastened with wire clout nails of length equal to the thickness of the wood frame.

Hinges

- (d) Hinges:
The hinges shall be 3" x 3" steel loose pin, butt-type and fastened with #8, 1" screws.
- (e) Other Items:
One door pull, hook and eye, and one 14" coil spring, corrugated fasteners.

Application of Window Screens

Window screens shall over-lap the window frames 1" on top and sides. The bottom edge shall be over-lapped 2" on the sill, and the wire securely fastened with a double row of #6 bill poster tacks, spaced 1" apart.

Mosquito Proofing Material

- (a) Paper:
The paper for covering walls and ceilings shall be 90# basis kraft weighing not less than 1 pound per 34 square feet.
- (b) Tacks:
The paper shall be securely fastened to the walls with #6 bill poster tacks.
- (c) Roofing Paper:
The paper specified for covering floors shall be two-ply roofing paper weighing about 35 pounds per square.
- (d) Sheet Metal
The sheet metal for patching as shown on the survey sheets shall be twenty-eight gauge galvanized sheet metal and securely fastened.

HARDWARE

Name:

Address:

Deliver to:

- pr. 3" x 3" steel, loose pin; butt hinges and No. 8-1" Screws
- 14" Coil Spring
- door pull
- hook and eye
- Sq. ft. of No. 28 Gauge, Galv. Metal

#1" lathe nail or 2d common

No. 6 Bill Poster tacks

of Screening Tacks

No. 6 Finishing Nails

- pts. paint (black) (1 pint per door)

No. 6d common nails

No. 4d common nails

Screen hanging sets

Lin. ft. of 16 or 18 Mesh first grade Galv. Iron Screen Wire 24" wide

[illegible][illegible]

" " " " " " " " " " " " " " " 30" "

" " " " " " " " " " " " " " " 32" "

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|| || || || || || || || .. || || || . || 36" ||

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" " " " " " " "

40"

11 11 11 11 11 11 11 11 11 11 11 11 42" "

All specifications must be complied with exactly. If not possible, do not substitute without consulting your local County Health Department or, if none, Bureau of Sanitary Engineering, State Board of Health, Jacksonville, Florida.

LUMBER

Name:

Address:

Deliver to:

All specifications must be complied with to the letter.

Lumber must be straight and 1st grade.

pcs. 5/4" x 3" x 14' #1 Cypress or pine D-4-S A.E.F.

pcs. 5/4" x 3" x 12' #1 Cypress or pine D-4-S B.D.G.

pcs. 5/4" x 3" x 10' #1 Cypress or pine D-4-S C.K.

pcs. 5/4" x 6" x 3½' #1 Cypress or pine D-4-S H.

pcs. 5/4" x 5/4" x 8' #1 Pine (stock) D-4-S I.J.

pcs. ¾" x 1½" x #1 Pine D-4-S

pcs. 1" x 2" x #1 Pine D-4-S

pcs. 1" x 2" x #1 Pine D-4-S

pcs. 1" x 3" x #1 Pine D-4-S

pcs. 1" x 3" x #1 Pine D-4-S

pcs. 1" x 4" x #1 Pine D-4-S

pcs. 1" x 4" x #1 Pine D-4-S

pcs. 1" x 6" x #1 Pine D-4-S

pcs. 1" x 6" x #1 Pine D-4-S

pcs. 2" x 4" x #1 Pine D-4-S

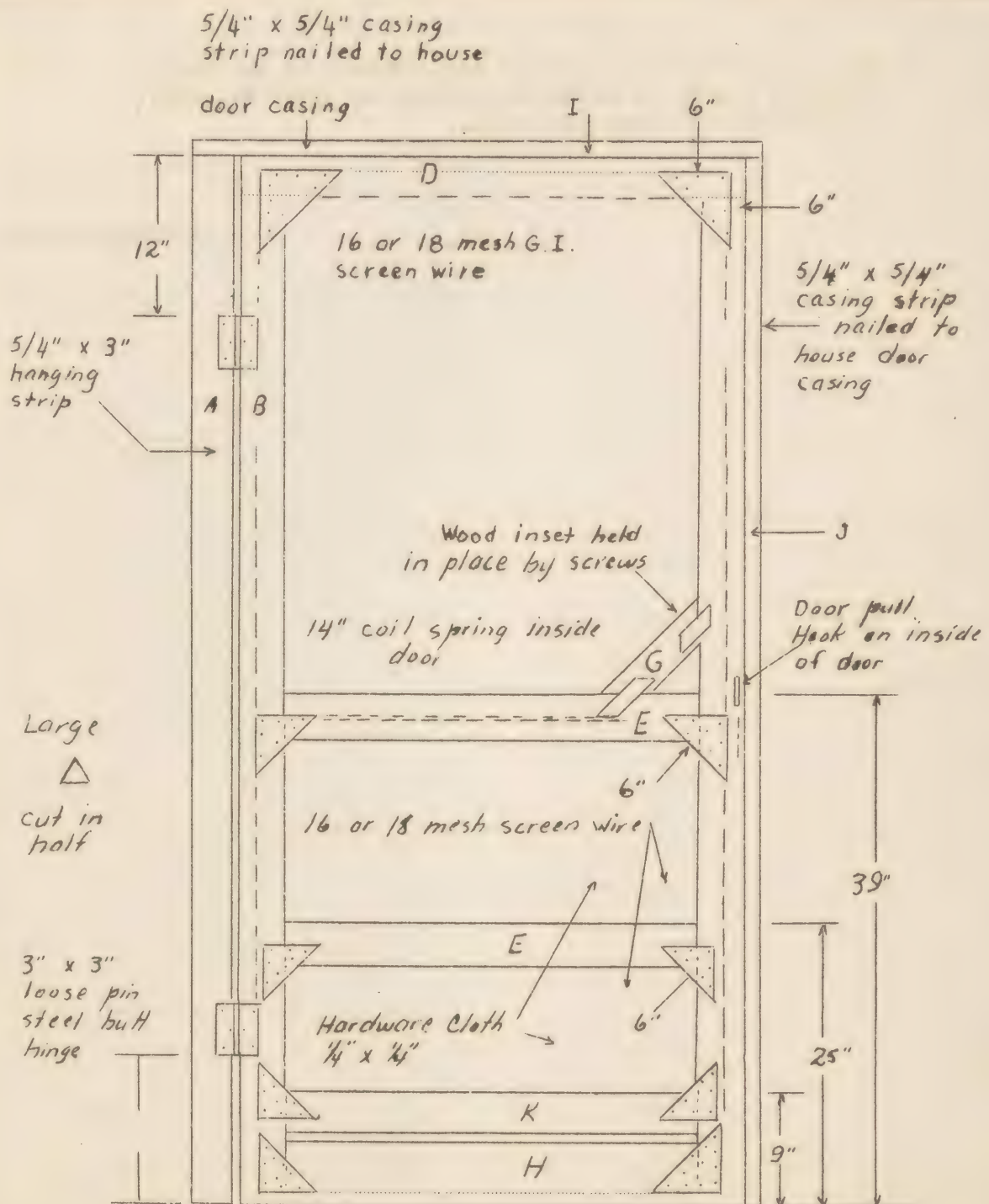
pcs. 2" x 4" x #1 Pine D-4-S

rolls single ply roofing

If these specifications cannot be complied with, please do not substitute without consulting your local County Health Department or, if none, Bureau of Sanitary Engineering, State Board of Health, Jacksonville, Florida

All measurements and data below line, for use of the Health Department (Malaria Division).

The Sections of this Chapter were adopted by the State Board of Health in executive session on April 24, 1941, to be effective from that date.



Door frame except H is 5/4" x 3" No. 1 cypress or pine
H is 5/4" x 6" No. 1 cypress or pine
Hanging strip is 5/4" x 3" No. 1 cypress or pine
Casing strip is 5/4" x 5/4" Stock material.

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CHAPTER XXXII

Garbage and Rubbish

Section (1) Definitions:

- (a) The term "garbage" shall mean all solid and semi-solid kitchen refuse subject to decay or putrefaction and all market waste of animal and vegetable matter which was intended to be used as food
- (b) The term "rubbish" shall mean all waste material not of a putrescible nature.
- (c) The term "offal" shall mean waste animal matter from butcher, slaughter, or packing houses.
- (d) The term "dead animals" shall mean all animals which may die or which may be killed for other than food purposes.
- (e) The term "manure" shall mean cleanings from all barns, stables, corrals, or pens used for stabling or penning of animals or fowl.

Section (2) Garbage Storage and Collections. Garbage shall be retained in water tight receptacles of impervious material which are provided with tight-fitting covers suitable to protect the contents from flies, insects, rats, and other animals. Garbage collection shall be made at such intervals as meet the approval by the local health authorities under the direction of the State Board of Health.

Section (3) Responsibility of Municipalities. Municipalities shall be responsible for providing for an adequate, efficient, and sanitary system of collecting, transposing and disposing of garbage and rubbish from all buildings and establishments creating garbage or rubbish throughout the municipality in a manner approved by the Chief Sanitary Engineer of the State Board of Health.

Section (4) Garbage feeding of Hogs. All garbage, dead animals or offal, fed to hogs which are to be sold as food for human consumption must be thoroughly and adequately cooked in a manner approved by the Chief Sanitary Engineer of the Bureau of Sanitary Engineering. After cooking, the garbage shall be fed to hogs on impervious feeding platforms which shall be kept clean at all times. These platform cleanings shall be disposed of in such a manner as to prevent fly breeding, rat harborage, or sanitary nuisances of any kind.

Section (5) Permit for Garbage Feeding Required. Before any person, persons, firm, corporation, or municipality may legally carry on a program of feeding garbage to hogs, a permit must be obtained from the State Board of Health. This permit is to hold until such a time that the minimum requirements as set forth in this chapter are not met by the permit holder.

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Section (6) Dumping on Highways Not Permitted. It shall be unlawful for any person or persons to dump or leave garbage, rubbish, dead animals, offals, or manure in or upon any public highway, road, or alley of this state, or within 200 yards of such public highway, road or alley.

Section (7) Disposal of Garbage and Rubbish. Garbage, offal, dead animals, and manure, or rubbish mixed with offal, dead animals, and/or manure shall be disposed of by incineration, burial, sanitary fill, or other method approved by the Bureau of Sanitary Engineering. Such material shall not be disposed of by being deposited in any natural or artificial body of water or on the watershed of any surface public water supply, or within one-half mile of any habitation, where it may become a nuisance or menace to health through the breeding of flies, harboring of rodents, or pollution. (Exception: When said material has been rendered completely stable by incineration or other process approved by the Bureau of Sanitary Engineering.)

Section (8) Approval of Plans. Before any method of stabilizing garbage, rubbish, offal, or other such material is constructed or placed in operation, a complete set of plans, specifications, and design data must be submitted to the Bureau of Sanitary Engineering for approval. All plans and specifications must be signed by an engineer registered under the laws of the State of Florida. No construction shall be begun until approval is given by the Chief Sanitary Engineer. Failure to comply with any and all above provisions will be considered a violation of State Sanitary Code.

The Sections of this Chapter were adopted by the State Board of Health in executive session on December 14, 1941, to be effective from that date.

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CHAPTER XXXIII

Water Supply Wells

(Reference is made to Compiled General Laws of Florida, Acts 1939. Chapter 19366, Section 2, and to Acts 1927, Section 3181-3184, 7737 and 7690 as amended 1939. These statutes place control of all waters of the State of Florida under the jurisdiction of the State Board of Health.)

Section (1) Definitions:

(a) A well is any artificial opening in the ground designed to conduct water from a source bed to the surface when water from such well is used for public or semi-public consumption.

(b) Source bed is the stratum or strata from which water is drawn in the well.

(c) Casing is the tubular material utilized to shut off strata above the source bed and conduct water from the source bed to the surface.

(d) Annular Space is the space between any two casings or between the outer casing and the walls of the hole.

(e) Pollution is any matter which renders a water objectionable or dangerous to health.

Section (2) Location.

(a) Well sites shall be on ground not subject to ponding or flooding. In general the slope of the ground surface in the vicinity of the well site shall be away from well, if practical. For level areas, well-tamped or puddled earth shall be placed around the well so as to elevate the platform or apron.

(b) As far as is practical, when the direction of ground water slope or movement is known, wells shall be located on the upstream side of possible sources of pollution and as far from these sources as practical.

(c) Every well shall be accessible for such attention as may be necessary.

Section (3) Casing.

(a) In wells in which the casing is driven it shall be of the type known as drive pipe, and shall be equipped with couplings allowing for butt joints between lengths of casing. For wells in which the casing is not driven "merchant casing", standard pipe or pipe especially constructed for gravel wall wells will be acceptable. Either black or galvanized pipe shall be acceptable. Any other pipe proposed shall be approved by the Chief Sanitary Engineer, Florida State Board of Health.

(b) Where telescoped casing is utilized, an approved water-tight seal shall be made where increases or reductions occur in casing size. If proper seals are not made the inner casing should extend the entire cased depth.

(c) Where water is obtained from limestone strata, casing must extend sufficiently far into unbroken limestone to be seated firmly in it and sealed with cement grout by an approved method.

(d) Wells drilled by the rotary method shall have the annular space sealed by the use of a neat cement grout at the bottom of the hole and to the surface by neat cement mud, clay or other approved material.

Section (4) Surface Seal. The top of the casing shall be so constructed as to exclude any influent into it.

Section (5) Pump Pits. Where a pump pit is planned, it must be provided with a sump pump or other means for keeping the pit completely drained at all times. At the discretion of the Chief Sanitary Engineer of the State Board of Health two sump pumps may be required to guard against flooding in the event that one pump may fail.

Section (6) Housing of Well Pump. Both well and pump shall be protected by a housing of adequate size having an impervious floor and weather-proof walls and roof.

Section (7) Pump Connection. A water-tight connection shall be made between the outside casing top and the drop pipe or discharge column.

Section (8) Well Vent. Where provided, well vents shall be adequately protected.

Section (9) Sampling Tap. A conveniently accessible, down-opening sampling tap shall be provided on the discharge side of each well pump, so that samples of raw water may be obtained from the well.

Section (10) Sterilization. Every well shall be equipped with an opening which will allow introduction of sterilizing agents and measurement of static water level, drawdown, or artesian pressure. Before a new well or one which has been repaired, is placed in use it shall be sterilized in accordance with the method approved by the Chief Sanitary Engineer of the Florida State Board of Health, and pumped clear of sterilizing agent. Samples of raw water from the well must be submitted to the Bureau of Laboratories of the State Board of Health for bacterial analysis. Use of the well will not be allowed until satisfactory results are obtained.

Section (11) Abandonment. Wells no longer in use shall be plugged in a manner approved by the Chief Sanitary Engineer of the State Board of Health. Capping the casing top is insufficient.

Section (12) Protection of Wells During Construction. Previous to placing pumps, wells under construction shall be protected at all times so as to prevent entrance of contaminating material.

Section (13) Infiltration Galleries, etc. Dug wells, infiltration galleries and other such sources of water supply requiring rearrangement of natural features are hereby prohibited as a source of public or semi-public water supply unless water is treated in a manner approved by the Chief Sanitary Engineer.

Section (14) Dynamiting of Wells. The use of dynamite or other explosives in the construction or maintenance of wells is hereby prohibited.

Section (15) Air Supply in Air-Lift Wells. If water from air-lift wells is not treated subsequently, the air supply utilized shall be protected from contaminating influences by an approved method.

Section (16) Application for Approval. Before entering into a contract for the use of a water supply well it shall be the responsibility of the well drilling contractor to make application to the Chief Sanitary Engineer of the Florida State Board of Health. Drilling shall not be begun until the proposed construction is approved in a written permit signed by the Chief Sanitary Engineer of the State Board of Health.

Section (17) Data to be Submitted with Application. The application shall be accompanied by the following data.

(a) Type, casing, material, diameter, proposed type of casing seat, required yield, and detailed drawings of pump installation.

(b) A plat showing the location of the proposed well relative to existing physical feature. The location of known possible sources of contamination must be shown.

(c) Additional data as may be required by the Chief Sanitary Engineer.

(d) Signatures as follows:

1. Well drilling contractor.
2. Owner, president, or general manager, of the organization planning to operate the water supply. (If the proposed system is a public utility, the application may be signed by a responsible person such as the mayor or manager of a municipality.)

Section (18) Submission of Logs. A log showing various strata pierced by the well and a detailed drawing of the well construction shall be forwarded to the Chief Sanitary Engineer of the State Board of Health within two days after the completion of the drilling operation. Cuttings samples at regular intervals not greater than 25 feet apart and at every change in formation together with a log and other data as required by the State Geological Survey. Well data blanks shall be submitted to the State Geologist when drilling is complete. Samples must show material in which casing is seated. Use of well will be prohibited until the State Geologist has received the necessary samples.

Bags and well data blanks may be secured by application to the Florida Geological Survey, Drawer 631, Tallahassee.

The Sections of this Chapter were adopted by the State Board of Health in executive session on December 14, 1941, to be effective from that date.

Section (15) Air Supply in Air-Lift Wells. If water from air-lift wells is not treated adequately, the air supply released shall be protected from contaminating influences by an approved method.

Section (16) Application for Approval. Before entering into a contract for the use of a water supply well it shall be the responsibility of the well driller or contractor to make application to the Chief Sanitary Engineer of the Florida State Board of Health. Drilling shall not be begun until the proposed construction is approved in a written permit signed by the Chief Sanitary Engineer of the State Board of Health.

Section (17) Data to be Submitted with Application. The application shall be accompanied by the following data:

(a) Type, casing, material, diameter, proposed type of casing seal, required yield, and detailed drawings of pump installation.

(b) A plan showing the location of the proposed well relative to existing physical features. The location of known possible sources of contamination must be shown.

(c) Additional data as may be required by the Chief Sanitary Engineer.

(d) Signature as follows:

1. Well Drilling Contractor.
2. Owner, president, or general manager of the organization planning to operate the water supply. (If the proposed system is a public utility, the application may be signed by a responsible person such as the mayor or secretary of municipality.)

Section (18) Supervision of Logs. A log showing various events observed by the well and a detailed drawing of the well construction shall be forwarded to the Chief Sanitary Engineer of the State Board of Health within two days after the completion of the drilling operation. Outlogs samples at regular intervals not greater than 25 foot apart and at every change in formation together with a log and other data as required by the State Geological Survey. Well data blanks shall be submitted to the State Geological Survey as complete. Samples must show material in which casing is sealed. Use of well will be prohibited until the State Geologist has received the necessary samples.

(a) All shellfish and mollusks shall be packed in a container which shall be labeled with the name of the producer and the date of packing. The container shall be sealed and the seal shall be broken by the consumer.

(b) All shellfish and mollusks shall be packed in a container which shall be labeled with the name of the producer and the date of packing. The container shall be sealed and the seal shall be broken by the consumer.

(c) Labeling of shellfish. Only one-piece non-processed shellfish or shellfish which has been processed and then repackaged shall be labeled. The label shall be placed on the container in which the shellfish is packed and shall be legible.

(d) The label shall be placed on the container in which the shellfish is packed and shall be legible. The label shall contain the following information: (1) The name of the producer; (2) The date of packing; (3) The name of the shellfish; (4) The name of the container; (5) The name of the distributor.

(e) The label shall be placed on the container in which the shellfish is packed and shall be legible. The label shall contain the following information: (1) The name of the producer; (2) The date of packing; (3) The name of the shellfish; (4) The name of the container; (5) The name of the distributor.

(f) The label shall be placed on the container in which the shellfish is packed and shall be legible. The label shall contain the following information: (1) The name of the producer; (2) The date of packing; (3) The name of the shellfish; (4) The name of the container; (5) The name of the distributor.

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(g) The label shall be placed on the container in which the shellfish is packed and shall be legible. The label shall contain the following information: (1) The name of the producer; (2) The date of packing; (3) The name of the shellfish; (4) The name of the container; (5) The name of the distributor.

(h) The label shall be placed on the container in which the shellfish is packed and shall be legible. The label shall contain the following information: (1) The name of the producer; (2) The date of packing; (3) The name of the shellfish; (4) The name of the container; (5) The name of the distributor.

(i) The label shall be placed on the container in which the shellfish is packed and shall be legible. The label shall contain the following information: (1) The name of the producer; (2) The date of packing; (3) The name of the shellfish; (4) The name of the container; (5) The name of the distributor.